

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 3.

MEAT EXPORTS FOR 1910 LOWEST IN YEARS

Not Since 1905 Has Annual Trade Total Been So Small

Preliminary official reports of the exports of meat and dairy products for the calendar year 1910, announced this week, indicate the lowest totals for half a decade. Not since 1905 has our foreign meat trade fallen so low, and for the entire ten-year period only in the seasons following the livestock scarcity of 1902 did the totals show less than in 1910.

The total value of exports of meat and dairy products for the calendar year 1910, as shown by the preliminary estimates, was \$107,933,357, compared to \$131,392,367 last year, \$160,190,958 two years ago, and \$174,894,854 three years ago. Exports of meat animals totalled only \$9,090,029, compared to \$16,064,773 a year ago, \$24,204,452 two years ago, and \$33,520,621 three years ago.

Meat and dairy product exports for December showed an increase of nearly \$400,000 in value compared to December, 1909. This was made up of an increase of nearly 3½ million pounds in lard exports, and half a million pounds in pork exports. Losses in all other items are shown as compared to December, 1909. Fresh and canned beef, hams, tallow and oleo oil led in the losses.

For the year 1910 the only increase in foreign shipments was a slight one in oleomargarine and butter. Decreases were shown in lard, 94 million pounds less; bacon, 84 million pounds less; hams, 63 million pounds less; oleo oil, 56 million pounds less; fresh beef, 38 million pounds less; tallow, 33 million pounds less; and so on down the list.

Detailed preliminary figures for December and for the calendar year, compared to 1909 figures, are as follows:

Cattle.—December, 1909, 21,887 head, value \$2,060,812; December, 1910, 15,781 head, value \$1,468,181. For twelve months ending December, 1909, 171,646 head, value \$15,781,183; same period, 1910, 94,455 head, value \$8,887,583.

Hogs.—December, 1909, 37 head, value \$357; December, 1910, 32 head, value \$839. For twelve months ending December, 1909, 10,846 head, value \$65,772; same period, 1910, 3,690 head, value \$41,898.

Sheep.—December, 1909, 2,157 head, value \$10,051; December, 1910, 3,812 head, value \$17,662. For twelve months ending December, 1909, 45,556 head, value \$217,818; same period, 1910, 38,651 head, value \$160,548.

Beef, canned.—December, 1909, 2,338,510 lbs., value \$258,315; December, 1910, 1,076,036 lbs., value \$120,684. For twelve months ending December, 1909, 16,400,925 lbs., value

\$1,812,581; same period, 1910, 11,420,535 lbs., value \$1,319,191.

Beef, fresh.—December, 1909, 7,467,273 lbs., value \$749,489; December, 1910, 3,888,806 lbs., value \$395,608. For twelve months ending December, 1909, 93,449,200 lbs., value \$9,561,687; same period, 1910, 55,285,194 lbs., value \$5,882,840.

Beef, salted or pickled.—December, 1909, 3,338,049 lbs., value \$238,853; December, 1910, 3,222,728 lbs., value \$310,918. For twelve months ending December, 1909, 42,997,633 lbs., value \$3,222,363; same period, 1910, 34,336,822 lbs., value \$2,963,339.

Oleo Oil.—December, 1909, 8,267,068 lbs., value \$1,001,163; December, 1910, 6,552,152 lbs., value \$726,307. For twelve months ending December, 1909, 161,028,099 lbs., value \$17,411,943; same period, 1910, 104,812,647 lbs., value \$11,789,803.

Oleomargarine.—December, 1909, 277,372 lbs., value \$27,857; December, 1910, 321,069 lbs., value \$35,214. For twelve months ending December, 1909, 3,014,942 lbs., value \$299,883; same period, 1910, 3,569,251 lbs., value \$373,742.

Tallow.—December, 1909, 1,500,691 lbs., value \$99,007; December, 1910, 808,018 lbs., value \$56,562. For twelve months ending December, 1909, 49,423,189 lbs., value \$2,818,419; same period, 1910, 15,560,982 lbs., value \$1,073,849.

Bacon.—December, 1909, 14,768,252 lbs., value \$1,785,343; December, 1910, 14,399,210 lbs., value \$2,050,731. For twelve months ending December, 1909, 307,599,933 lbs., value \$22,706,258; same period, 1910, 123,781,528 lbs., value \$17,232,589.

Hams and shoulders, cured.—December, 1909, 12,366,104 lbs., value \$1,455,622; December, 1910, 11,147,215 lbs., value \$1,486,593. For twelve months ending December, 1909, 189,620,146 lbs., value \$21,175,840; same period, 1910, 126,362,378 lbs., value \$17,224,963.

Pork, fresh or pickled.—December, 1909, 2,746,602 lbs., value \$287,168; December, 1910, 3,212,402 lbs., value \$380,345. For twelve months ending December, 1909, 42,492,682 lbs., value \$3,975,660; same period, 1910, 36,026,120 lbs., value \$4,103,830.

Lard.—December, 1909, 33,274,262 lbs., value \$4,016,652; December, 1910, 36,705,657 lbs., value \$4,388,023. For twelve months ending December, 1909, 445,807,345 lbs., value \$47,381,622; same period, 1910, 351,724,062 lbs., value \$43,635,947.

Neutral lard.—December, 1909, — lbs., value —; December, 1910, 2,773,078 lbs., value \$338,926. For six months ending December, 1909, — lbs., value —; same period, 1910, 10,276,798 lbs., value \$1,264,320. (Not reported separately for 1909.)

Butter.—December, 1909, 232,199 lbs., value \$60,499; December, 1910, 291,796 lbs., value \$72,787. For twelve months ending December, 1909, 2,503,533 lbs., value \$591,921; same period, 1910, 2,760,974 lbs., value \$693,167.

Total meat and dairy products.—December, 1909, value \$10,013,189; December, 1910, value \$10,403,100. For twelve months ending December, 1909, value \$131,392,367; same period, 1910, value \$107,933,357.

Total, cattle, hogs and sheep.—December, 1909, value \$2,071,220; December, 1910, value \$1,486,682. For twelve months ending December, 1909, value \$16,064,773; same period, 1910, \$9,090,029.

CANNOT REFUSE OLEO LICENSES.

The Pennsylvania courts have ruled that the Dairy and Food Commissioner of that State cannot refuse to grant licenses to sell oleomargarine when application is made by dealers in regular form. The butter interests of that State forced Commissioner Foust to refuse to issue such licenses, their hope being that the sale of oleomargarine would thus be prevented, and they would have a monopoly of the market. He must now permit oleo dealers to do business as usual under the law, and it is presumed that the butter lobby will try to secure some amendment to the State law which will enable them to work the "freeze-out" game which has just been knocked in the head.

The test grew out of the refusal of Dairy and Food Commissioner Foust to renew the licenses of forty-eight Philadelphia wholesale and retail oleo dealers at the beginning of the present year. The commissioner had always taken the position that he had no discretion as to the issuing of licenses on proper applications therefor, and in this he had been sustained by the attorney general, but various grange organizations and others insisted that he had discretion, and in order to settle the question the applications were refused and the matter was forced into court.

The test case was brought by E. C. Dotson, president of the Eastern Provision Company, in the form of a petition for a mandamus to compel the dairy and food commissioner to issue a license to his firm. The plaintiff in his petition alleged that he had made application for a license in due form. The defendant commissioner admitted this, but alleged that the plaintiff while holding former licenses had sold yellow oleomargarine in violation of law; that he believed such illegal sales would be continued if other licenses were granted, and that therefore he was disinclined to issue the licenses applied for.

The demurrer to the defendant's answer, without admitting or denying the alleged violation of law, asserted that the dairy and
(Continued on page 41.)

CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.

(Continued from issue of January 7).

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in *The National Provisioner* of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason *The National Provisioner* is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

Beef Cuts.

As previously stated, wholesale fresh beef trade is about equally divided between carcass beef and beef cuts. The latter are sold both as "straight cuts" and as subdivisions thereof. The "straight cuts" handled in Chicago markets are loins, ribs, rounds, chucks, plates, flanks and shanks, as shown in Figure 1.

The loin is separated from the round at the hip joint. The flank is cut from about the middle of the thirteenth rib to the opposite lower corner of the loin. The shank is sawed off just below the second knuckle (shoulder joint). The plate is cut off on a line extending from about the middle of the twelfth rib through the point at which the shank is removed. The rib and chuck are separated between the fifth and sixth ribs.

The standard grades of straight cuts are No. 1, No. 2 and No. 3. Cuts that are too deficient in thickness and quality to be used on the butcher's block, and which are consequently made into boneless cuts, barreled beef, sausage, etc., are termed strippers.

Grading Beef Cuts.

The factors that determine the grade of a wholesale cut of beef are its thickness, covering, quality and weight.

Thickness of lean flesh is of self-evident importance. Consumers demand a large proportion of lean in steaks and roasts of whatever grade. Lean beef has a much higher market value than fat or bone, hence thickness of flesh is of first consequence, even in the cheaper cuts used for boiling and stewing. The depth of flesh is usually an indication of the class of beef from which a cut has been made, especially in distinguishing steer cuts from those of cows. The shape and general appearance of a cut also depend very largely upon its thickness.

Covering or depth of fat is most essential in the more valuable cuts, viz., the ribs and loins, because they supply the trade that is most particular in regard to quality of meat; and the highest quality of lean can be secured only at the expense of a liberal amount of fat. Those who are accustomed to buying round and chuck stakes expect little or no fat. As explained in referring to carcass beef, the lower grades are often entirely wanting in outside covering; and in second-class retail markets it is not uncommon to see ribs and loins, as well as cheaper cuts, from which the fat is conspicuously absent.

Quality and Color in Beef Cuts.

Quality in beef cuts refers particularly to the grain and firmness of the lean, the marbling (distribution of fat through the lean), and the proportion of bone and other waste in the cut. The grain of meat con-

sists in its fineness of fiber or texture and the cut surface should be glossy, smooth or "velvety" in appearance and touch, as opposed to stringiness and coarseness.

By firmness, in this connection, is meant "substance" or "body," as distinguished from a soft, gluey, or "washy" consistency of the flesh. It is an indication of tenderness, juiciness and maturity. On the other hand, firmness due to a dry, stringy condition of the flesh is objectionable.

Ripening or "ageing" in the cooler improves the firmness, tenderness and flavor of beef, provided it is sufficiently fat. Very lean beef deteriorates rapidly after a few days in the chill room. Frozen cuts sometimes develop a flabby or sloppy condition after thawing, due to the separation of the water from the tissues of the meat. This renders the cut tough and greatly detracts from its flavor.

The importance of marbling consists mainly in its influence on tenderness. When fat is deposited in the connective tissue cells throughout the lean, the elasticity of the connective tissue is diminished, and the meat is improved in tenderness, juiciness and flavor.

Marbling is of special importance in ribs and loins of the higher grades, and is not usually evident in other cuts except the best No. 1 rounds and chucks.

The proportion of bone directly affects the amount of edible meat in a cut, and is therefore important. The bone is also a valuable indication of the age and class of the carcass from which the cut was taken. Coarse, hard bone is found in the same cut with coarse, stringy meat.

Color is of great importance in grading beef cuts, as it is an indication of the age and quality of the beef. The fresh cut surface of the lean should be a rich, bright red, and should turn brighter rather than darker after exposure to the air at refrigerator temperatures. A very dark color is an indication of either an old animal or a feverish or heated condition of the animal when slaughtered, and is also characteristic of cuts taken from bulls and stags.

Exposure in a warm atmosphere, however, will produce a dark color on the surface of beef of any grade. A very pale or pinkish tinge, on the other hand, usually indicates immaturity. Cuts showing dark spots in the lean are placed in the No. 3 and "stripper" grades. The fat should be a clear white. In the lower grades it varies from white to yellow.

How Weights Run in Various Cuts.

Weight affects the grade of a beef cut in the same manner and to about the same extent as in the grading of carcass beef. Although the higher grades are made up largely of heavy cuts, a light cut may grade No. 1, if it complies with all other requirements of that

(Continued on page 21.)

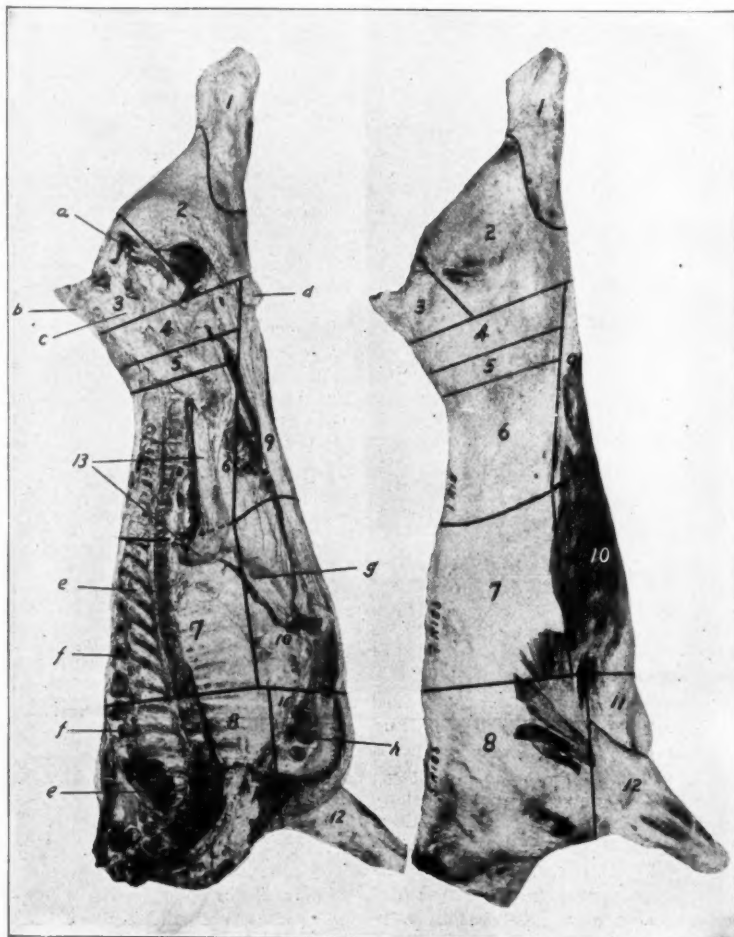


FIG. 1. BEEF CUTS.

1, 2, 3, round; 4, 5, 6, loin; 7, rib; 8, chuck; 9, flank; 10, 11, plate; 12, shank; 13, suet.
1, hind shank; 2, round, R. and S. off; 3, rump; 4, 5, loin end; 6, flatbone loin; 5, 6, flatbone loin;
10, navel; 11, brisket.
1, 2, 3, 4, 5, 6, 9, hindquarter; 7, 8, 10, 11, 12, forequarter; 7, 8, back; 7, 10, piece; 8, 11, 12,
kicker chuck; 8, 10, 11, 12, triangle.
a, nitch bone; b, rump bone; c, crotch; d, cod; e, chine bones; f, "buttons"; g, skirt; h, breast bone.

MEAT INSPECTION IS DEFENDED

Methods Sustained by Highest Scientific Authorities

The consuming public has been regaled with a mass of sensational statements through the press and notoriety-seeking individuals concerning the passing by government inspectors of meat from diseased animals. Understanding nothing of inspection methods, either at home or abroad, these critics have utilized their ignorance and that of the reading public to grossly misrepresent the facts concerning the federal meat inspection system and methods.

This unjust criticism and misrepresentation, though somewhat diminished of late, crops out whenever the busybodies find themselves without muckraking material elsewhere. The facts are that the United States has the finest and most thorough meat inspection system in the world, and that those features which have been selected for attacks are the ones most generally recognized as well-established in the inspection systems of Germany and other foreign countries where experience and research have progressed most.

In his annual report just made public Dr. A. D. Melvin, Chief of the Bureau of Animal Industry of the Department of Agriculture, and head of the meat inspection service, takes occasion to refute these false charges against the service and to present the case as it actually stands. Dr. Melvin says:

Statement of the Head of the Service.

Notwithstanding the great improvement in sanitary conditions brought about under the additional authority given the department by the law of 1906, and the high degree of efficiency to which the service has been brought, the meat inspection is still occasionally the object of unjust criticism and misrepresentation. Some of these matters have been discussed in previous reports.

Objection is sometimes made to the passing for food purposes of the meat of animals that are affected with localized tuberculosis or other localized disease or condition. It is sometimes falsely asserted that "diseased meat is passed for food." The only foundation for such statements is that the wholesome and healthy meat of an animal affected slightly and locally with some disease is passed, after the affected portion has been removed and condemned. The meat or flesh may not be affected in any particular, the disease being usually confined to certain glands or organs. The diseased portion is condemned; only the healthy portion is passed for food.

This procedure is justified and sustained by the highest scientific authorities, not only in the United States, but in all countries having an efficient meat inspection. Objections to it usually come from those who have not made a study of comparative pathology and who are not qualified to pass upon the questions involved, and sometimes they come from those who oppose the use of meat at all as food and who wish to discredit it in every possible way.

The idea of eating the meat of a slightly diseased animal may be repulsive to some, but a little consideration should readily convince a reasonable person that there is no

valid reason for condemning and wasting perfectly wholesome meat simply because there happens to be somewhere in the animal a gland or an organ showing a lesion, or a parasitic nodule, or some slight, local condition which does not extend to or affect in any way the remainder of the carcass.

The argument that all the meat of an animal affected to even the slightest degree with any disease should be totally and utterly condemned, if carried to the extreme and to its logical end, would result in the condemnation of practically every animal slaughtered and the abolition of meat as food.

Must Not Recklessly Destroy Food Supplies.

With the increasing cost of the necessities of life it becomes more important that wholesome food should not be recklessly and needlessly destroyed, and it is the duty of this department not only to protect the people against unwholesome meat, but to conserve the food supply. The only sensible course in meat inspection is to determine at just what stage a disease or abnormal condition becomes noxious, and where to draw the line between what should be condemned and what should be passed, always giving to the consumer the benefit of any doubt.

That the department does properly safeguard the consumer is well shown in the report of a commission of eminent scientists outside the department, who were appointed
(Continued on page 23.)

DEATH OF THOMAS C. DOUGHERTY.

The trade in New York City and elsewhere was shocked this week to learn of the sudden death of one of its most popular and efficient members, Thomas C. Dougherty, general manager of Rohe & Brother, of New York. Mr. Dougherty had been a victim of the prevalent grippe epidemic. He was taken sick about two weeks ago, but his condition was not supposed to be serious. Complications set in, however, and he died on Wednesday evening, January 18.

Mr. Dougherty was 41 years of age, and one of the most efficient packinghouse executives in the country. As the general manager of the big Rohe business he was familiar with both domestic and foreign trade and had an extensive acquaintance. He had spent his entire career in the Rohe concern. Entering its employ at the age of 14 as an office boy, he had risen, step by step, through the various departments until he had come to be the right-hand man and main reliance of the present heads of the firm, Messrs. Charles and Albert T. Rohe, in the conduct of their great business.

Mr. Dougherty's service of twenty-seven years in the New York trade had made him one of the best-known men in it, and he was well qualified to make a success of such enterprises as the New York trade dinner, given last year at the New York Athletic Club in honor of Charles Rohe, as president of the American Meat Packers' Association. He was a former officer in the Seventh Regiment and a member of the New York Athletic and other clubs. He left a wife, but no

children. The funeral services were arranged for this Saturday morning.

AMERICAN LIVESTOCK CONVENTION.

At the annual convention of the American National Livestock Association last week at Fort Worth, Texas, Murdo Mackenzie of Trinidad, Colo., was elected president to succeed H. A. Jastro of California. Dwight B. Heard of Phoenix, Ariz., was made first vice-president and Joseph M. Carey, the new governor of Wyoming, and S. B. Burnett of Fort Worth, second vice-presidents. Samuel H. Cowan of Fort Worth was again chosen attorney for the association, and T. W. Tomlinson, of Denver, Colo., was re-elected secretary. Denver won from Cheyenne in the contest for next year's convention.

Resolutions were adopted protesting against any advance in freight rates on live stock, asking for the enactment of a law providing for immediate valuation of railroads, for a law on exchange of freight cars, for a minimum speed limit for live stock trains, asking for the repeal of the Grout oleo tax law, disapproving the new tariff bill and favoring a non-partisan commission, protesting against the placing of live stock and meat products on the free list. A copy of the resolution condemning the placing of hides on the free list by the Payne-Aldrich bill was ordered sent direct to President Taft, urging that he consider the demands made by the cattlemen.

AUSTRALIAN MEAT FOR AMERICA.

According to a report from Vice Consul General Henry D. Baker, of Sydney, there has been much discussion in Australian commercial circles as to the possibility of developing trade in frozen meat in the United States. Considerable attention has been paid to a published report from the British Consul General at New York, in which it was mentioned that a consignment of 891 carcasses of frozen mutton arrived in New York from New Zealand, via London, and which sold at a profit after paying a customs duty of 1½ cents per pound.

The meat before being forwarded was carefully trimmed and dressed so that every element of waste was cut down to the minimum. In view of the reported success of this shipment, Consul General Baker says that it seems likely that in conjunction with local fruit producers, who also see important possibilities in the American market, some effort may be made shortly for direct shipment of Australian meat to New York under the same general conditions as to London.

PENSIONS FOR ARMOUR EMPLOYEES.

It is reported from Chicago that a pension system for all employees more than 60 years old soon is to be adopted by Armour & Company. A committee appointed by the company several months ago has all details of the plan worked out, and will be ready to make its report soon. The main lines of the committee's recommendations have been approved by the company. Employees of the corporation in all departments and in all cities where the establishment has branches are included in the pension plans.

Want a good job? Watch page 48.

TRADE GLEANINGS

The Byers' slaughter house at Xenia, O., has been destroyed by fire.

The Portsmouth Tallow Company's plant, Portsmouth, Va., has been damaged by fire.

The Western Packing Company opened its new branch house at Denver, Colo., last week.

The plant of the Sioux City Packing Company, Sioux City, Ia., has been damaged by fire.

The plant of the Cottonseed Oil Company at Garfield, Ga., has been badly damaged by fire.

The property of the Farmers' Cotton Oil Company, Giddings, Tex., is to be offered for sale.

Fire destroyed the smokehouse of William Baltz at Shellsville, Pa., together with contents.

H. E. Kriel has awarded contract for the erection of an addition to pork packing plant at Baltimore, Md.

The Terrell Cotton Oil Company, Dallas, Tex., has increased its capital stock from \$100,000 to \$240,000.

The Schalker & Stiles Packing Company's packing plant at Leavenworth, Kans., has been badly damaged by fire.

The Stanley Liquid Soap Company, Boston, Mass., incorporated with a capital stock of \$50,000; president, E. S. Backman.

The United States Fertilizer Company, Portland, Me., has been incorporated with a capital stock of \$132,000. President, A. F. Dunham.

Plans have been completed for the new refinery building which the Portsmouth Cotton

Oil & Refining Company will erect at Portsmouth, Va.

The Mitchem Bros. Packing Company, Spokane, Wash., has succeeded to the wholesale and retail meat business of Mitchem Brothers & Company.

The Chicago Raw Products Company, Chicago, Ill., has been incorporated with a capital of \$2,000 to manufacture fertilizers, by J. D. Carey and others.

The American 2B Soap Company, Chicago, Ill., has been incorporated with a capital stock of \$6,000 by L. H. Wilson, E. H. Tennyson and A. Aerts.

The South Alabama Fertilizer Company, Samson, Ala., has been incorporated with a capital stock of \$10,000 by W. H. Holloway, W. F. Anderson and others.

The Southern Power Company, Charlotte, N. C., will install a 4,000 horse-power plant at Great Falls, S. C., which will produce 3,000 tons of fertilizer yearly.

The Camden and Philadelphia Soap & Manufacturing Company, Camden, N. J., has been incorporated with a capital stock of \$500,000 by P. W. Hirst, R. S. Hirst and J. L. Garwood.

The Moulton Kellogg Company, New York, N. Y., has been incorporated with a capital stock of \$10,000 to deal in wool, hides, skins, leather, etc. A. Bechtluft, F. H. Kornmaier and others are the incorporators.

Stockholders of the White Provision Company, Atlanta, Ga., held their first annual meeting last week and increased their capital stock from \$100,000 to \$150,000, re-elected the old board of directors and added two new ones, and made plans for greatly widening the scope of their business during the coming year. At the meeting of the directors held in the afternoon a dividend of 8 per cent. was declared on the capital stock. The board

of directors was increased from five to seven, the old members, F. C. Wilkerson, J. Hallison, B. F. Bell, W. H. White, Jr., and W. L. Mewborn, were re-elected, while Wallace Miller, son of Judge A. L. Miller, of Macon, and A. N. Brown, a prominent business man of McDonough, Ga., were chosen as the two new members of the board.

WESTERN PACKING CO. OPENING.

The Western Packing Company formally opened its new city sales branch at Fourteenth and Blake streets, Denver, Colo., last week. Between 2,000 and 3,000 people were the guests of the company at a luncheon. The new house is built of white pressed brick and cost \$75,000. It has a capacity of 165 cattle in its beef cooler, in addition to a large capacity for pork and produce in two other coolers. The building is equipped with refrigerator plant and all modern conveniences. W. S. Alexander is manager of the branch. The plant was designed and erected under the supervision of W. L. Munnecke, the well-known packinghouse architect of New York.

PROPOSAL.

OFFICE PURCHASING COMMISSARY, U. S. Army, 39 Whitehall Street, New York City, N. Y., January 17, 1911. Sealed proposals, in duplicate, for furnishing and delivering subsistence stores in this city at each times as may be required by the U. S. Government, on or before March 5, 1911, will be received at this office until 10 o'clock A. M., January 26, 1911. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened January 26, 1911," and addressed to Col. A. L. Smith, A. C. G., U. S. Army.

NONPAREIL CORKBOARD



We've been trying for a long time to impress upon you butchers, for your own sake as well as ours, the importance of paying greater attention to the insulation of your cold storage rooms and refrigerators.

Fine cabinet work, with one or two so-called "dead-air" spaces, won't keep your ice bills down. But Nonpareil corkboard will—and this advertisement itself proves the truth of that statement.

Did this ever occur to you? We couldn't afford to be spending money for this advertising, unless we were selling a good deal of Non-

pareil Cork. And we couldn't sell very much—our sales wouldn't be increasing all the time—if the material itself wasn't delivering the goods. Merit is what counts in the long run.

That old cooler of yours ought to be overhauled this winter, or perhaps you need a new one. In either case it will pay you to drop us a line.

ARMSTRONG CORK COMPANY, Insulation Department **Pittsburgh, Pa.**

NONPAREIL CORK WORKS, 50 Church Street, NEW YORK CITY
JOHN R. LIVEZEY, 1933 Market Street, PHILADELPHIA, PA.

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COTTON OIL MEN ACTIVE

Conditions in the cottonseed products industry during recent months have made it necessary for those identified with it to "attend to their knitting" pretty closely.

Problems due to changing conditions—agricultural, commercial and industrial—have confronted the trade, and these problems must be solved. It is not necessary to enumerate all of them at this time; they concern not only sources, character and volume of supplies of raw material, but also manufacture and marketing of finished products. They are serious problems, and the trade has been applying itself in a more or less quiet but nevertheless earnest way to their solution. They are still unsolved, but progress is being made through the activities referred to, and by reason of the trend of general events.

As the representative of the cottonseed products industry at large the Inter-State

Cotton Seed Crushers' Association has been doing its part in this work. Two indications of its effective activity come to the surface just now, and show that the administration of President B. F. Taylor by no means has been asleep.

The first bulletin of the year from the Publicity Bureau of the Association bears the hoodoo number 13, but in subject and treatment it is possibly the most practical ever put out through this channel. Its nature and object are revealed in the words of introduction contained in Chairman Dallis' announcement: "This issue is devoted to the newer and rapidly growing uses to which cottonseed oil is being put, and with signal success—the manufacture of lard compounds and butterine or oleomargarine."

Only those in the industry who have tried it know the possibilities now offered for development in the cottonseed products field through the manufacture of lard compounds and oleomargarine. Scarcity and high cost of animal fats of all kinds have opened the way for this great new branch of the industry, and the contents of this Bulletin 13 are most timely. They consist of three articles, each by an unquestioned authority—one of them taken entire, with its admirable illustrations, from the columns of The National Provisioner—and of statistical comment also taken from the columns of The National Provisioner.

Lard substitutes are discussed historically by Dr. David Wesson, a pioneer chemist in this field. The origin and history of oleomargarine, and legislation affecting it, are exhaustively treated by a leading manufacturer, H. C. Pirrung. The whole field of beef fats and oleo products so essential to compound lard and oleomargarine manufacture is reviewed from the technical standpoint by a leading authority on this subject, W. B. Allbright, and his paper alone is almost a text-book on the subject. All these articles are illustrated by photographs, and the entire bulletin is so framed as to be of the utmost practical value. Its issuance is a credit to President Taylor, whose idea it was, and to Chairman Dallis, who worked it up and got it out.

At the same time there comes from another committee of the Association the initiatory step in a movement of equal importance to the industry, a movement to increase the yield of cotton per acre and therefore the seed supply. Chairman J. M. Macdonald, of the special committee appointed at the Little Rock convention for this purpose, has this week sent to every mill in the South three circulars bearing practically on the subject sought.

Two are government circulars, one having to do with the preparation of the land and

the other the selection of cotton seed. The third is the work of the committee itself, and outlines a method of control of the boll weevil, and directions for producing a cotton crop under boll weevil conditions. These are important and valuable publications for the farmer, and the committee expects that the mills to which this literature is sent will see that it reaches its intended destination—the cotton planter. Otherwise the effort will be of no avail.

These two movements for the benefit of the industry, one having to do with sources and character of supply and the other with the manufacturing end of the business, show that association workers have not been idle, even in an absorbing and vexing trade season, but have always kept an eye open for a chance to advance the general welfare of the industry.

A LESSON TO BUTCHERS

We wonder how many retail butchers, who are subscribers to The National Provisioner, make it a point to read the contents of the "Retail Section" of this publication every week. It is in the back of the book, usually pages 40 and 41, and there is not an issue that does not contain something of practical interest and value to the retailer. It is easy to print a lot of borrowed or stolen "fillers," but it is not so easy to prepare original articles written from the standpoint of the master butcher, and for his practical benefit. The butcher trade is a trade peculiar to itself, and it must be treated as such.

It is gratifying to know that there are many master butchers who do watch for the practical suggestions appearing in The National Provisioner's "Retail Section," as well as elsewhere in its columns. Just recently in a letter to this paper in regard to a description printed some weeks ago of a sausage exhibit made by an enterprising butcher of Buffalo, N. Y., and our comments thereon, a master butcher says: "Every word of this is a lesson to butchers. If butchers would follow Mr. Lang's example and let the public know through advertising, in some way or other, how sausages are made, all these prejudices against sausage would soon be forgotten. That article of yours ought to wake up thousands of butchers and put new life into them."

Yes, that is the only way a butcher can build up a lasting and profitable sausage trade. Prove to the people what good sausage really is. It is admitted that there is more money for the butcher in sausage than in any other branch of the business, if he handles it properly.

We should like to address every one of our butcher subscribers with this question at this time: Did you read that article about Gerhard Lang of Buffalo and his sausage exhibit, and have you profited by his example?

PRACTICAL POINTS FOR THE TRADE

(EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packinghouse practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.)

LARD REFINING METHODS.

A foreign renderer, who is a subscriber to The National Provisioner, asks the following questions concerning compound lard making:

Editor The National Provisioner:

In the mixing of cotton oil, stearine and edible tallow, on the understanding, of course, that these articles have been liquified before attempting to blend, is any additional heat necessary to blend them? I mean to say, are they to be brought up to say 130 degs. or 140 degs. Fahr., or are they simply run in and mixed together at the lowest temperature that any of them will turn a liquid?

Do you advise the mixing of the component parts of compound lard in a separate tank from the scale tank?

Do you advise blending by air, or mechanical means?

At what temperature is the mixture run on to the brine cylinders from the mixing tank, and at what temperature should it be drawn off?

The component parts of compound lard should be bleached separately—tallow at a temperature of about 140 degs. Fahr., stearine at around 150 degs. Fahr., lard at around 160 degs. Fahr., and cottonseed oil around 175 degs. Fahr. The fuller's earth necessary to bleach these fats and oils varies according to the discoloring impurities contained therein, from one-half of one per cent. to 5 per cent. being used. Any product already white enough, do not bleach.

Avoid overheating, which results in an objectionable flavor which no amount of deodorizing can eliminate. All moisture—water—must be evaporated. The blending may be effected at from 120 degs. Fahr. to 160 degs. Fahr. by means of air, from which receptacle the mass may be run to a paddle-operated tank, and when cooled somewhat is run or pumped over the brine cylinders, and from these scraped to the picker trough, and thence to the drawing off tank.

The latter is also equipped with a mechanical paddle mixer device.

The object sought is to bleach for color and to deodorize for flavor. Blow or mix with air to amalgamate thoroughly the component parts and eliminate moisture. Keep agitated to prevent separation. Run over cooling cylinders so as to conserve refrigeration; that is, as cool as can be conveniently handled, and draw from the receiving tank, keeping constantly agitated and as cool as admissible to run into packages. Chilling and agitating bring the consistency and color desired more than anything else; that is, provided bleached material is used.

It will pay any manufacturer of edible fats to put in the latest and best machinery—tanks, kettles, filter presses, cooling cylinders, mixers, etc., and any of our manufacturers of such machinery will be glad to give all the information necessary to the successful operation of such equipment. And it may be added that they know the business.

Conditions of all kinds have a great deal to do with the manipulation of material. There is no set rule possible for the manufacture of lard substitutes, so many and varied are the conditions that enter therein. Practical experience is necessary to success in these matters, and even with a first-class practical man local conditions govern largely his method of procedure.

CURING HAMS AND BACON.

The following inquiry has come from a Southern reader new in the meat packing field:

Editor The National Provisioner:

Can you give us a formula for curing hams and bacon?

There are as many methods of curing as there are curers, almost, and no set general formula could be given that would apply to all cases and conditions. We can give simply general advice in this instance, leaving further inquiries to develop the special points desired.

Bacon may be cured either in pickle or dry salt. The former method is perhaps the most satisfactory, everything considered; the latter method, however, results in a more delicate flavor, when properly handled. For dry salt cure per 100 pounds of bacon

a good formula is 6 pounds fine salt, 2 pounds good sugar and 5 ounces of saltpeter, thoroughly mixed and each piece rubbed therewith.

The same formula on a basis of 300 pounds per tierce may be used in pickle cure. This would mean 18 pounds salt, 6 pounds sugar and approximately one pound of saltpeter per tierce. This is also a good cure for light average joint meats, using in addition, however, one "shot" of pumping pickle, full strength or over, to the joint.

If, on the other hand, a prepared pickle is used, use a 72 to 75 degs. pickle, with sugar and saltpeter as stated.

All meats must be thoroughly chilled before curing, and a temperature of around 38 degs. Fahr. be maintained throughout the process of curing. The purest curing materials are the best and cheapest. Dirty salt, sugar and saltpeter is to be avoided, as also should be the use of too much sugar, which renders the meats pulpy or spongy. Too much saltpeter hardens the meats. Good, pure water is essential to a satisfactory cure.

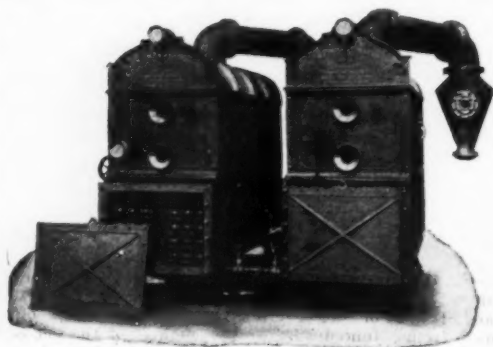
PUMPING PICKLE.

To make a good reliable pumping pickle for general purposes use two pounds of granulated sugar to every ten gallons of full strength pickle. First dissolve the sugar to a syrup, and then add saltpeter sufficient to make the admixture 106 degs. on the salometer. The whole should be thoroughly mixed and kept in agitation while pumping.

Usually about three strokes in a ham and two in a shoulder is sufficient. Heavy "rib" stuff may be pumped also, one stroke about every four inches under the rib. Joint meats thus pumped may be packed in a 72 degs. pickle, and backs and bellies in a 65 degs. pickle, and should cure in around three days to the pound.

No pumping pickle should be under 105 degs. strength, and should be used at a temperature of around 36 degs. Fahr. Export stuff should be pumped again, first turning say in five days from the first putting down, especially if it to be shipped in borax, which has been generally the case.

Watch the "Wanted" page for business chances.



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FOR PURCHASING DEPARTMENTS

TABER PUMP EXPERT IN NEW YORK.

For a long time past the rapidly growing trade of the Taber Pump Company, of Buffalo, N. Y., has indicated the necessity of their having an Eastern sales office, under the direction of a competent engineer familiar with the problems which the pumping of heavy liquids present to the manufacturers of goods which, at some part of the process, require to be transferred by pumping.

They are to be congratulated on having secured the services of Mr. William F. Traudt, who, for a number of years past, has been directing and consulting engineer of one of the most prominent pump manufacturing concerns in the country. He has been put in charge of the new sales office which they have now established in the Hudson Terminal building at 30 Church street, New York City. Mr. Traudt, who is well known to the trade as a specialist on pumping machinery, will make his headquarters at the new office, and his expert advice and assistance will be at the disposal of all who have pumping problems to solve.

The Taber Pump Company is now in its fifty-first year of existence, and as the pioneer concern in the business of making rotary pumps, as well as the largest manufacturers in that line, they claim that their pumps are the standard for the whole world in design, workmanship and reliability. Originally established to fill the requirements of a local trade, the business has extended and grown until today there is not a country on the globe where Taber pumps are not known and recognized as one of the best and most meritorious productions of the United States.

Intending purchasers of pumps for soap and glue factories, packinghouses, breweries, tanneries, oil refineries, creameries, paint and varnish factories, wineries, confectionery factories, etc., will find in the Taber line pumps suited to and specially designed to meet their requirements, and they will doubtless appreciate the advantage of having a man of Mr. Traudt's great experience to consult with regarding their particular necessities.

PERRIN HOG HOISTING MACHINES.

William R. Perrin & Company, of Chicago, report they are very busy in the packinghouse machinery line. Among some of the machinery they are working on are a number of their twelve-foot diameter double-wheel hog hoisting machines, ordered for two of the large packinghouses. These hog-hoisting machines have been in use for a great many years, and the makers claim they have been the best machine on the market for the purpose, and they have been installed by all of the big packinghouses on account of their durability and efficiency.

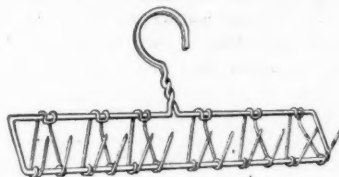
These machines are built with either double or single wheels, each fitted with six lifting chains. For the small packinghouse a single-wheel hog-hoisting machine is built, in either twelve or ten-foot diameters, and fitted with four lifting chains. Attention is called by William R. Perrin & Company to their ad-

vertisement in this issue, which illustrates one of the large size machines in operation. Prices and information will be sent upon request from either their Chicago or Toronto offices.

SAVES SMOKEHOUSE SHRINKAGE.

The Brecht Company report excessively large sales on its patented bacon hanger. The patent was granted on this hanger a little more than a year ago, and since that time the Brecht Company has sold more than 300,000. Many meat smokers commenced by taking a trial order of a few hundred, but adopted it and now have many thousands of them.

That these hangers have proven their merit is beyond question. It has been proved that



they will actually take care of the smokehouse shrinkage, holding the bacon strips in their original shape and avoiding waste. The Brecht Company is always glad to send samples upon request, and can fill all orders promptly, whether large or small.

MAYOR SUES TO RECOVER COSTS.

Mayor Dahlman, of Omaha, Neb., has brought suit against the Toledo Computing Scale Company to force it to pay judgment for costs amounting to \$1,449.36 found against him and his inspector of weights and measures in the suit of the Moneyweight Scale Company in 1906, after the inspector by direction of the Mayor refused to seal a certain type of Moneyweight scale. In his bill Dahlman alleges that he was induced by the representations of the Toledo company to order his sealer to condemn a certain type of Dayton Moneyweight scale. Dahlman also alleges that the Toledo company promised to furnish him with counsel to defend any suit if brought, and to pay judgment against him and his sealer.

CLASSES AND GRADES OF MEAT.

(Continued from page 16.)

grade, and a heavy cut is graded No. 2 or No. 3 in case of deficiency in thickness, quality or color. The heavier weights of each grade are cut from steer sides, and from stags and bulls to a small extent in the No. 2's and No. 3's, while the light cuts are largely from cows.

For example, No. 1 cuts are principally from choice and prime 800 to 1,000-pound native steer carcasses and choice 750 to 900-pound native cows; No. 2's are largely from medium and good 650 to 800-pound steers and 600 to 750-pound cows; and No. 3's are made chiefly from 450 to 600-pound common and medium cows, also from Texas and light Western steers. Stripper cuts are made from canners, medium and common bulls, Texas and common light Western cattle.

The average weights of straight beef cuts are as follows, in pounds:

Grade.	No. 1.	No. 2.	No. 3.	Strip-pers.
Loins	50-85	40-60	25-40	20-30
Ribs	30-50	25-35	20-25	15-20
Rounds	75-110	60-80	40-60	30-40
Chucks	75-110	60-80	40-60	30-40
Plates	40-80	30-50	20-35	15-20
Flanks	15-20	10-15	5-10	5-10
Shanks	10-20	5-10

Relative weights of the above cuts vary slightly in different markets, according to the method of cutting, and are varied more or less with changing market prices of the different cuts. The following table represents (1) the range of these variations and (2) the percentages that are commonly used in estimating the cutting yield of side-beef:

Percentages of wholesale beef cuts to carcass weight:

Cuts.	Extreme range.	Conventional average.
Loins	15-19	17
Ribs	8-11	9
Rounds	20-26	23
Chucks	21-27	26
Plates	12-16	13
Flanks	2-5	4
Shanks	3-7	4
Suet	2-7	4

Finish and Value of Beef Cuts.

In general, a high finish indicates a relatively large percentage of kidney suet; carcasses of the higher grades contain a smaller percentage of kidney suet than lower grades if equally fat; and cows and heifers yield a larger percentage of kidney suet than steers of the same grade. Otherwise the various classes and grades of carcass beef are similar in relative proportions of different cuts; and the above variations are caused mainly by the method of cutting and by individual characteristics of different carcasses.

The relative market value of these cuts correspond to the order of their arrangement in the above tables, excepting suet, which is more variable. For the purpose of mental calculations as to the cutting value per pound of side-beef, a carcass is regarded as consisting of four parts which are approximately equal in weight, viz., (1) loins and ribs, (2) rounds, (3) chucks and (4) plates, flanks, shanks and suet.

By averaging the market prices of the four divisions the value per pound of a carcass can be very closely estimated. Similarly, "hinds" are regarded as consisting of 50 per cent. round, 35 per cent. loin and 15 per cent. flank and suet; "fores," 50 per cent. chuck, 20 per cent. rib and 30 per cent. plate and shank.

It is customary in quotations of beef cuts to differentiate between steer and cow cuts; e. g., No. 2 steer loins and No. 2 cow loins. This distinction is readily recognized in the cuts by their shape, bones, thickness, quality and color as explained in reference to carcass beef. Heifer cuts are seldom quoted, owing to the demand for heifer beef in the side. "Native" and "Western" cuts are sometimes specified in quotations of No. 1 and No. 2 cuts.

(To be continued.)

THE SHORTAGE IN HOGS.

According to the United States census records, there is an increase in the country's hog supply as compared with the number on hand in 1840, of about 21,500,000 head. During the same period the population of the country has increased 75,000,000. In other words, whereas in 1840 there were in the country $1\frac{1}{2}$ hogs to every person, the human population in 1910 was double the number of hogs. Thus has the hog been outdistanced. As nearly one-half of the net edible meat now used by Americans is pork, these figures go far in explaining why hogs and hog products are commanding high prices.—Chicago Live Stock World.

ICE AND REFRIGERATION

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NEW CORPORATIONS.

Rogers, Ark.—The Rogers Ice and Cold Storage Company has been incorporated with a capital stock of \$50,000.

Pittsfield, Mass.—The Melville Lake Ice Company has been incorporated with \$25,000 capital stock. President, E. C. Blice.

Baltimore, Md.—The Pure Food Ice Cream Company has been incorporated by J. B. Waldeck, C. A. Waldeck and A. E. Hodson Jr.

Atlanta, Ga.—The East Atlanta Ice Company has been incorporated with a capital stock of \$50,000 by T. W. Jenkins and others.

Rosenberg, Tex.—The Rosenberg Creamery Company has been incorporated with a capital stock of \$50,000 by J. W. Menninger and others.

Springfield, Ill.—The Sangamon Valley Creamery Company has been incorporated with a capital stock of \$10,000 by G. Caven, E. P. Wellinghoff and others.

Birmingham, Ala.—The Consumers' Ice Company has been incorporated with a capital stock of \$160,000 and will erect an ice plant with a capacity of 200 tons.

ICE NOTES.

Norwalk, O.—The plant of the Interstate Ice Company has been destroyed by fire.

Shelbyville, Ky.—The recently burned plant of the Glacier Ice Company will be rebuilt.

Jonesboro, Ark.—The Hencke-Maddy Creamery Company has been organized here.

Shelbyville, Ky.—It is reported that G. Todd is to establish an ice and refrigerating plant.

Hamilton, Ont.—The Magee-Walton Company's ice house has been completely destroyed by fire.

Thomaston, Ga.—The company organized by F. M. Garner and others will establish a twelve-ton ice plant.

Easton, Pa.—W. J. Daub, J. Carter and C. Snyder have incorporated the Mountain Ice Company of Pennsylvania.

New York, N. Y.—The plant of the Blake's Dairy Company at 1311 Amsterdam avenue has been damaged by fire.

Clinton, Wis.—The Seaman creamery plant has been sold to the Bocoman Company, who will enlarge and operate.

Lewiston, Me.—A number of Lewiston business men are contemplating the erection of an artificial ice plant.

Omaha, Neb.—The Omaha Ice and Cold Storage Company will double the capacity of its ice plant, making it a 120-ton plant.

Evergreen, Ala.—A fifteen-ton ice plant is being erected by the Beaver-Jackson Lumber and Veneer Company at a cost of \$15,000.

Ashland, O.—The Ashland Ice and Cold Storage Company is being organized by G. P. Funk, of Shelby, and A. R. Eyster, of Louisville.

Portland, Ore.—The National Cold Storage and Ice Company will soon erect a two-story brick ice plant at East Water street, this place.

Hagerstown, Md.—L. M. Greenwalt will enlarge his ice cream factory by the installation of additional machinery and refrigerating plant.

Lyons, Kan.—An ice and cold storage plant will soon be erected at this place by the Lyons Ice Company, composed of Fred Long and Dan Bell.

Napa, Cal.—A bill has been introduced in the State Senate appropriating \$20,000 for an ice and cold storage plant in the State Asylum at this place.

Klamath Falls, Ore.—The ice and cold storage plant of the Klamath Falls Warehouse and Forwarding Company is to be ready for operation by March 15. It will have a capacity of ten tons.

Baltimore, Md.—It is reported that the plant, equipment and good will of the Baltimore Refrigerating and Heating Company will be sold at public auction in accordance with an order of court during the first week of February.

Newtown, Pa.—The first annual meeting of "The Newtown Ice and Storage Company" was held last week, when the stockholders were unanimous in re-electing the former directors and officers, who are George C. Worstall, president; S. Scott Grey, vice-president; F. B. Wentworth, secretary; John Blackfan, treasurer. The other directors are: W. G. Worstall, W. B. Wentworth, E. F. Hellyer, W. W. Fabian, Franklin Briggs and Ernest Harvey.

Waynesboro, Pa.—The Frick Company board of directors has re-elected A. C. Frick, president; William H. Manns, secretary and manager of the refrigerating department; Watson Snively, assistant secretary and manager of the light line department; D. Morris Benedict, treasurer; Dr. D. B. Snively, assistant treasurer; J. S. A. Wheeler, shop superintendent. Ezra Frick, who has been general manager, was re-elected and also elected to fill the vacancy in the office of vice-president, caused by the death of William H. Snyder.

WORLD'S REFRIGERATION CONGRESS.

The Executive Committee of the American Association of Refrigeration recently held an important meeting at Chicago, to perfect an organization and provide ways and means for the Third International Congress, which the

recent Second Congress in Vienna voted shall be held in the United States. Several members of the committee came from widely separated sections of the country.

Rivalry for the privilege of entertaining the scientists who will represent the refrigerating interests of more than forty foreign countries, is already active. New York, Washington, Philadelphia and St. Louis are among the places advocated, while Secretary Treat of the Chicago Association of Commerce eloquently portrayed the advantages of the "Convention City."

Chairman Homer McDaniel of Cleveland was authorized to appoint a committee of five to investigate the disposition of the various cities, to ascertain what inducements they may be disposed to offer for securing the Congress and to find out what meeting places are available in the various cities considered by the committee, a report to be made at the next annual meeting of the association. The matter of preparing a general scheme for entertainments and preparation of a budget covering expenditures for the Congress as well as the date for holding same was left to the Executive Committee to handle through sub-committees or otherwise.

It was determined to raise a guaranty fund of \$100,000 for the Congress and \$7,000 was subscribed by those present or represented at the meeting, as follows: York Manufacturing Company, York, Pa., \$1,000; Vilter Manufacturing Company, Milwaukee, Wis., \$1,000; Fred W. Wolf Co., Chicago, Ill., \$1,000; National Ammonia Company, St. Louis, Mo., \$1,000; Henry Bower Chemical Manufacturing Company, Philadelphia, \$1,000; W. J. Rushton, Birmingham, Ala., \$500; Armstrong Cork Company, Pittsburg, Pa., \$500; Stevenson Company, Chester, Pa., \$500; Bruce Dodson, Kansas City, Mo., \$500.

While \$7,000 so spontaneously contributed to start the fund is an exceedingly encouraging indication of the disposition of the refrigerating industries towards the Congress, it is, of course, only the nucleus of an amount that will be required. After the transaction of other routine business, pertaining to the work of the association, the meeting adjourned.

It was the general opinion of those present that the committee will without difficulty secure a sufficient guaranty fund, which will provide ample means for properly taking care of the Congress, and there will thus be no question of securing government co-operation and the extending of official invitations to foreign countries to participate in the Congress. Everyone in any way interested in the business in its many ramifications will be asked to come forward with a substantial subscription to make up the grand total. The organizers of the First and Second Congresses have set a pace for this country, the call to follow which can be sounded in no modest tones and must include an appeal not only to the pride of Americans in the success and value of the refrigerating business, but to their patriotism as well.

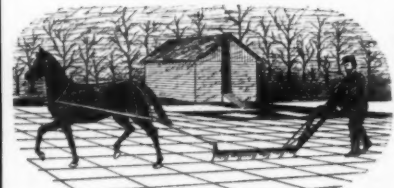
Mr. Homer McDaniel, Chairman of the Executive Committee, has appointed the following committee on location for the Third Congress: W. H. Bower, vice-president Henry Bower Chemical Manufacturing Company, Philadelphia, Pa., chairman; Frank A. Horne, secretary and treasurer Merchants' Refrigerating Company, New York City; Albert M. Read, secretary American Warehousemen's Association, Washington, D. C.; F. W. Pilsbury, vice-president and general manager Santa Fe Car Icing Company, Chicago, Ill.; Bruce Dodson, manager Ice Manufacturers' Exchange, Kansas City, Mo.

Announcement is made of the organization of the Board of Engineers on Educational Work, with the following membership: Louis Block, New York City, chairman; Victor H. Becker, Chicago, Ill.; Chas. Dicerman, Philadelphia, Pa.; Edward N. Friedman, New York City; Horace E. Gardner, Chicago, Ill.;

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BOSTON, 120 Milk St., Chas. P. Dunfee.
BUFFALO, Keystone Warehouse Co., Jacob House & Son.
CHICAGO, F. C. Schapper, Wakem & McLaughlin.
CINCINNATI, Pan Handle Storage Warehouse, The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co., Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co., Ltd., Newman Brothers, Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Colamco Storage & Forwarding Co.
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LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.

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MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewster & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Roessler & Hasselacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd., Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co., Edwin Knowles.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheeters Warehouse Co., Pilabry-Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
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SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
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D. S. Jacobus, New York City; L. C. Nordmeyer, St. Louis, Mo.; W. Everett Parsons, New York City; Eugene T. Skinkle, Chicago, Ill.; John E. Starr, New York City; Gardner T. Voorhees, Engineers' Club, New York City; Karl Wegeman, New York City; Geo. E. Wells, St. Louis, Mo.; John M. Westerlin, Chicago, Ill.; Conrad H. Young, New York City.

President Vilter of the association has appointed the following committee on nominations: Geo. B. Horr, assistant general Western agent N. Y. C. Fast Freight Lines, Chicago, Ill., chairman; Geo. L. McCarthy, secretary American Meat Packers' Association, The National Provisioner, New York City; Emerson Carey, president Carey Ice and Cold Storage Company, Hutchinson, Kan.; J. H. Howe, president Howe Ice Company, Nashville, Tenn.; Victor H. Becker, refrigerating engineer, Chicago, Ill.

MEAT INSPECTION IS DEFENDED.

(Concluded from page 17.)

in 1907 by the Secretary of Agriculture at the suggestion of President Roosevelt to consider and make recommendations with regard to certain features of the meat inspection, and who stated as their conclusion that "if there be any general error in the regulation, this is in favor of the public rather than in favor of the butchers and packers."

With regard to the question now under discussion the commission said:

"The commission would invite attention to a very widespread popular misconception as to the significance of the word 'diseased' in connection with meat inspection. To the popular mind the idea of eating 'diseased' animals is abhorrent. From the standpoint of meat inspection, however, the term 'diseased' must be used in a sense not entirely in harmony with the popular conception of this word.

"The commission could easily undertake to show that not any single animal used for food in any part of the world would, upon microscopic study, be shown to be absolutely free from all infection or lesion if said animal were presented to it for examination. Some persons might assert that in all of these infections and conditions the meat of the animals should be considered 'diseased.' Such interpretation is not, however, justified from a standpoint of meat inspection. A light sarcosporidiasis* in cattle, sheep, swine or goats, for instance, would not justify the condemnation of a carcass, for there is no proof that such a condition de-

*One of the most common infections of food animals, especially of hogs. It is due to the presence of a minute parasitic protozoan in the muscles.

preciates, in even the remotest degree, the value of the meat or that this infection is transmissible to man.

"Likewise, there may be a strictly localized tuberculosis, consisting, for instance, of an isolated tuberculous nodule in the lungs, in the liver, or in some other portion of the body. Such nodule would make the particular point infected 'diseased' from the standpoint of meat inspection; in the opinion of some members of the laity, such nodule would also make the entire meat of the animal 'diseased' and call for the condemnation of the entire carcass; from the standpoint of meat inspection, the carcass in general would not be 'diseased,' and there would be no justification in condemning it.

"The veterinary inspector, in judging whether a carcass is 'diseased,' must do so upon the general principles of pathology in its relation to the public health, and not upon any preconceived, exaggerated, or sentimental idea.

"The commission would suggest that the co-operation of the public is most valuable in aiding in the suppression of frauds in the meat trade, but that it would be well for the public to have confidence in the ability of the veterinary inspectors to pass judgment upon the purely technical side of the questions involved, since such judgment can be of value only when expressed by persons especially trained for this purpose.

"Illustrative of the precautions taken by the Department of Agriculture to safeguard the public health, it is the opinion of the commission that the Bureau of Animal Industry, acting under the existing regulations, would necessarily condemn certain meats which would be allowed, either with or without restrictions, according to circumstances, upon the markets of Germany, France, England and other countries."

It is only when the disease is slight and localized or circumscribed that the unaffected portions of the carcass are passed for food. Whenever the disease is generalized or disseminated throughout the system, or is of such character or extent as to affect the wholesomeness of the meat, the entire carcass is condemned—and the consumer is given the benefit of every doubt.

Careful experiments carried out by the Bureau and by scientists elsewhere have shown that the germs of tuberculosis are not carried in the blood circulation and distributed throughout the system until the

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AMMONIA FITTINGS ARE THE BEST

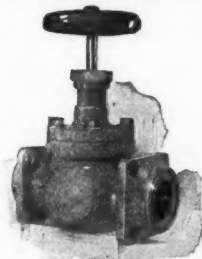
that it is possible to make, and owing to the special melting and annealing furnaces with which our foundry is equipped, are nearly double the tensile strength of those made in the ordinary way.

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CINCINNATI.....Queen City Supply Co., Elm & Pearl Sts.
ST. LOUIS.....Pilsbry-Becker Eng. & Supply Co., 200 N. Main St.
CHICAGO.....Westerlin & Campbell Co., 26-28 N. Clinton St.
ATLANTA.....York Manufacturing Co., 13 S. Forsyth St.
NEW ORLEANS.....Rants & Biggar, 736 Conti St.
HOUSTON.....York Manufacturing Co., 710 Franklin Ave.
LOS ANGELES.....United Iron Works, 151 N. Los Angeles St.
OAKLAND.....United Iron Works, 2d & Jefferson Sts.
SEATTLE.....United Iron Works, 508 First Ave., So.
SPOKANE.....United Iron Works, R. R. & Stevens Sts.

disease has reached a very advanced stage. It is therefore considered perfectly safe, when the infection is clearly limited to a certain gland or group of glands or an organ, to remove these parts and pass the healthy parts which have not become affected in any way by the disease. The men who pass on these questions are well educated in veterinary science and comparative pathology, and are carefully trained in meat inspection, and hence have special knowledge of animal diseases and their bearing on human health.

Necessity for Local Meat Inspection.

It is safe to say that most of the meat which is condemned under the federal inspection would be sold for food if it were not for this inspection. A considerable quantity of diseased and unwholesome uninspected meat is really placed upon the market, as the federal inspection covers but little more than one-half of the total meat supply of the United States. A large part of the remainder receives no inspection whatever, while a small portion is subjected to some kind of inspection by State or local officers.

As pointed out in previous reports, it is important that the States and municipalities should provide an efficient inspection for the meat that is slaughtered and sold locally, and hence is beyond the control of the federal government. In some of the States and in quite a number of cities this subject is receiving consideration with a view to inaugurating inspection. An inspection to afford real protection to the health of the public should be made preferably by a competent veterinarian at the time of slaughter and the places at which meat is

slaughtered and prepared for food should be maintained in good sanitary condition.

It often happens that the local authorities must deal with small, scattered, poorly equipped, and very insanitary abattoirs, so that it is difficult and expensive to maintain proper supervision and to enforce proper sanitation. To meet such conditions there should be a central public abattoir where all the slaughtering of the community should be concentrated, and no slaughtering should be permitted elsewhere except at properly equipped places under proper inspection.

Such a central abattoir may be under either municipal or private ownership, but in either case it should be under official supervision. The city of Paris, Tex., has erected a municipal abattoir which is in successful operation, and other cities are considering similar action. The Bureau of Animal Industry is endeavoring to assist in such local enterprises by furnishing such information and advice as it can give with regard to the designing, construction, equipment and operation of public abattoirs, and it is expected that later the Bureau will be prepared to furnish municipal authorities with plans and specifications when desired.

BONE FERTILIZER ADMITTED FREE.

In a decision this week the Board of United States General Appraisers at New York has sustained the claim of F. H. Shallus, of Baltimore, that degelatinized bone is entitled to free entry. The merchandise in question was assessed by the Collector at the rate of 35 per cent. ad valorem under the provision of the tariff act of 1909 for "manufactures of

bone." The importer made several claims both for free entry and for a lower duty than assessed, the general tenor of which was that the importation was only fit for fertilizing purposes.

The Board in ruling in favor of the protestant held that the bone substance in question was the residuum of steaming processes which have for their ultimate purpose the production of glue and gelatine, and therefore it was neither "bone manufactured" nor the "manufacture of bone."

The question was whether the merchandise at bar was "fit only for fertilizing purposes," in which case it is entitled to free entry or whether it might be employed for some other use. On this point General Appraiser McClelland, who wrote the decision for the Board, said:

"The witnesses are emphatic in declaring that there is no other known use for the bones in question than the making of fertilizer. True, it is not made to appear that in their present state the bones have been reduced to a condition ready for use for fertilizing purposes, but we do not think that the words 'fit only for fertilizing purposes' are subject to the narrow construction that the bones must be actually in such condition at the time of importation, but rather to them must be given the broader interpretation of what the bones are fitted for ultimately, and as we are abundantly satisfied that they are fit only to be prepared for fertilizing purposes it is equivalent to holding that they are fit only for such use, and we therefore sustain the claim for free entry under paragraph 515, and reverse the decision of the Collector."

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CHICAGO—The Armour Ammonia Works.
CLEVELAND—Armour & Co.
COVINGTON, KY.—Armour & Co., Cincinnati.
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DENVER—Armour & Co.
DETROIT—Baird & West.

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EL PASO—Armour & Co.
FORT WORTH—Armour & Co.
HOUSTON—Armour & Co.
INDIANAPOLIS—August Hoffman, Majestic Bldg.
JACKSONVILLE—Armour & Co.
KANSAS CITY—Armour Packing Co.
LOS ANGELES—Western W. Drug Co.
LOUISVILLE—Armour & Co.
MEMPHIS—Armour & Company.
MILWAUKEE—Armour & Co.
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OMAHA—Armour & Co., South Omaha.

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SAN FRANCISCO—Wm. Burd, 308 Postal Telegraph Bldg.
SAVANNAH—Armour & Co.
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Price Changes Narrow—Some Decline in Values—Live Hog Movement Moderate—Demand For Product Quiet—Hog Situation Unchanged.

Conditions bearing upon the provision market during the past week had but little influence on values. There has been a slight recession but no important change in the price basis. The market has been affected by bearish comments made on the question of demand for product, although from the standpoint of the hog supply there seems to be an undertone of firmness which is not being reflected in the future market movement.

From the standpoint of the supply of hogs the situation is a very bullish one. The packing is very deficient this season compared with last year. The packing at Western points for the past week was 500,000 hogs compared with 480,000 a year ago, and since the first of November the packing of hogs 5,515,000 against 5,935,000 last year. From this side of the situation the position is one which is certainly suggestive of much higher prices. Last year the market was carried to extraordinary figures with packing materially over that of the present year, yet there has been no stimulus in the speculative situation at all in keeping with the supply of hogs.

The reason for this is possibly in the demand for distribution. Taking the stock of hog product at Chicago as the basis for calculation, the figures show that from November 1 to January 1 there was an increase in the

stock of meats of about 50 per cent. There was a small increase in the stock of ribs and very little change in the stock of pork. There was, however, some decrease in the stock of lard. The gain in the stock of ribs in the two months was 22,000,000 pounds. This increase was sufficiently large to be indicative of a trade situation.

Close observers of the market believe that some falling off in the demand for meats was largely due to the business and labor situation in the country. With ribs from 1½ to 2c. a pound under last year, pork several dollars a barrel and other meats in proportion, there should have been a large consumption of product if the demand in this country had been at all in keeping with that of a year ago. The decrease in the distribution, however, was almost entirely in America, as the exports of hog products this season have been but moderately under a year ago. For two and one-half months the exports have been about 73,000,000 pounds, a decrease of 10½ million pounds compared with a year ago. On the other hand the exports of lard have been 90,351,000 pounds, an increase of 7,921,000 pounds.

The situation is one which is attracting a great deal of careful study, as the condition is peculiar. With the large crops of produce of all kinds this year there should have been the basis for a mercantile situation which would have meant a much heavier consumption of meat through the active employment of labor. With the conditions such as have been reflected in the trade so far this winter there is a possibility of material price change before the market.

Any increase in the supply of hogs with the demand of limited proportions for product would undoubtedly bring pressure on the future market through further accumulation of stock, unless the demand should be stimulated by the decline.

The announcement was made from Washington this week that the report on the live stock in the country would be deferred, owing, it was understood, to a desire to wait for the complete details of the Census Bureau figures. The figures as reported by the government through the Census Department two years ago, and reported through the Agricultural Department were so greatly at variance that any harmonizing of the statistics would be welcome by the trade, as it would lead to less confusion in the analysis put upon the statistics.

The price of live hogs continues high. The average the past week was about 15c a hundred under the preceding week, and was about 60c. a hundred under the quotations at the corresponding time last year. The average is about \$2 per hundred pounds, or, roughly, 33 1-3 per cent. over the average. Weight of the hogs coming to market is well maintained. The weights are fully 10 per cent. better than last year or the preceding year, which, undoubtedly, reflects the more attractive feeding basis this year. With corn about 17c. a bu. under last year, or practically 25 per cent. lower, and other feed stuffs in proportion, there is every encouragement for maintaining a good average weight for the hogs as well as encouraging as large a production of hogs as possible.

Schwabacher's estimate of provisions in

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Chicago this week was: Mess pork, old, 2,400 barrels; first of month, 3,115 barrels; mess pork, new, 500; first of month, 317; lard, new, first of month, 500; old, today, 11,000; first of month, 17,793; ribs, old, first of month, 30,000; new, today, 3,200,000; first of month, 2,033,459.

BEEF.—Prices show but slight changes this week with trade very quiet. Family, \$18@18.50; mess, \$13@14; extra India mess, \$28.50@29.

PORK.—Business is quiet but supplies are light, which is largely instrumental toward its firmness. Mess is quoted at \$22.50@23.00; clear, \$20@22, and family, \$23.50@24.50.

LARD.—The market has been quiet and a little easier. Demand is rather slow, both domestic and export. City steam, \$10.00@10.12½; Western, \$10.85; Middle West, \$10.35@10.45; Continent, \$11.00; South American, \$11.65; Brazil, kegs, \$12.65; compound, 8½@8¾c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, Jan. 18, 1911:

BACON.—Abo, Russia, 25,399 lbs.; Antwerp, Belgium, 41,300 lbs.; Cienfuegos, Cuba, 24,134 lbs.; Colon, Panama, 9,610 lbs.; Drammen, Norway, 2,625 lbs.; Drontheim, Norway, 166,832 lbs.; Gibraltar, Spain, 57,013 lbs.; Glasgow, Scotland, 88,583 lbs.; Genoa, Italy, 116,745 lbs.; Gothenberg, Sweden, 25,386 lbs.; Hull, England, 52,752 lbs.; Harigo, Russia, 117,059 lbs.; Helsingfors, Finland, 50,950 lbs.; Havana, Cuba, 5,300 lbs.; Hamilton, W. I., 2,304 lbs.; Liverpool, England, 153,394 lbs.; London, England, 23,770 lbs.; Matanzas, Cuba, 5,624 lbs.; Manzanillo, Cuba, 9,000 lbs.; Nevittas, Cuba, 4,766 lbs.; Para, Brazil, 75,565 lbs.; Port Mexico, 1,783 lbs.; Rio Janeiro, Brazil, 3,300 lbs.; Stockholm, Sweden, 38,418 lbs.

HAMS.—Antwerp, Belgium, 287,100 lbs.; Barcelona, Spain, 4,127 lbs.; Cadiz, Spain, 2,372 lbs.; Cienfuegos, Cuba, 11,600 lbs.; Colon, Panama, 26,623 lbs.; Demerara, British Guiana, 2,864 lbs.; Gibraltar, Spain, 23,255 lbs.; Glasgow, Scotland, 325,300 lbs.; Hamburg, Germany, 54,000 lbs.; Havana, Cuba, 10,661 lbs.; Hull, England, 192,865 lbs.; Hamilton, W. I., 10,729 lbs.; Havre, France, 1,013 lbs.; Jacmel, Haiti, 750 lbs.; La Guaira, Venezuela, 6,946 lbs.; Liverpool, England, 704,078 lbs.; London, England, 165,967 lbs.; Matanzas, Cuba, 8,131 lbs.; Manzanillo, Cuba, 827 lbs.; Martinique, W. I., 2,239 lbs.; Nevittas, Cuba, 5,693 lbs.; Port Limon, C. R., 2,330 lbs.; Port of Spain, W. I., 3,074 lbs.; Para, Brazil, 14,171 lbs.; St. Kitts, W. I., 877 lbs.; Savanilla, Colombia, 619 lbs.; Southampton, England, 29,528 lbs.; Surinam, Dutch Guiana, 7,246 lbs.; Vera Cruz, Mexico, 5,925 lbs.

LARD.—Aberdeen, Scotland, 42,743 lbs.; Antwerp, Belgium, 991,872 lbs.; Bergen, Norway, 42,220 lbs.; Cienfuegos, Cuba, 359,793 lbs.; Colon, Panama, 12,092 lbs.; Cuidad Bolivar, Venezuela, 5,160 lbs.; Curacao, Leeward Islands, 8,177 lbs.; Cartagena, Colombia, 48,160 lbs.; Callao, Peru, 3,750 lbs.; Dantzig, Germany, 18,050 lbs.; Demerara, British Guiana, 3,000 lbs.; Guayaquil, Ecuador, 2,600 lbs.; Gibraltar, Spain, 5,600 lbs.; Glasgow, Scotland, 189,266 lbs.; Genoa, Italy, 14,850 lbs.; Gothenberg, Sweden, 28,829 lbs.; Hamburg, Germany, 159,381 lbs.; Hamilton, W. I., 4,046 lbs.; Havre, France, 66,232 lbs.; Havana, Cuba, 54,185 lbs.; Hull, England, 154,550 lbs.; Jacmel, Haiti, 53,119 lbs.; Kingston, W. I., 1,060 lbs.; Koenigsberg, Germany, 195,915 lbs.; Lagos, Spain, 1,600 lbs.; Leith, Scotland, 41,517 lbs.; London, England, 730,948 lbs.; Liverpool, England, 315,805 lbs.; Manzanillo, Cuba, 11,423 lbs.; Matanzas, Cuba, 25,834 lbs.; Messina, Sicily, 14,294 lbs.; Martinique, W. I., 2,700 lbs.; Nevittas, Cuba, 50,005 lbs.; Newcastle, England, 82,600 lbs.; Port Limon, C. R., 2,500 lbs.; Palermo, Sicily, 55,669 lbs.; Para, Brazil, 31,169 lbs.; Port of

Spain, W. I., 47,879 lbs.; Port au Prince, W. I., 95,801 lbs.; Rio Janeiro, Brazil, 726 lbs.; Rostock, Russia, 6,200 lbs.; Stralsund, Germany, 3,100 lbs.; St. Croix, W. I., 4,478 lbs.; Stavanger, Norway, 48,636 lbs.; Stettin, Germany, 601,722 lbs.; Santa Marta, 7,390 lbs.; Syracuse, Greece, 2,150 lbs.; Southampton, England, 251,710 lbs.; Savanilla, Colombia, 32,804 lbs.; St. Kitts, W. I., 13,158 lbs.; Surinam, Dutch Guiana, 1,464 lbs.; Tumaco, Colombia, 6,773 lbs.; Trieste, Austria, 207,985 lbs.; Valparaiso, Chile, 7,200 lbs.; Vera Cruz, Mexico, 5,498 lbs.; West Hartlepool, England, 212,576 lbs.; Yokohama, Japan, 3,989 lbs.

LARD OIL.—Cape Town, Africa, 1,000 gals.; Port au Prince, W. I., 514 gals.

PORK.—Antwerp, Belgium, 25 bbls.; Colon, Panama, 60 bbls.; Constantinople, Turkey, 50 tes.; Demerara, British Guiana, 10 bbls.; Glasgow, Scotland, 150 bbls.; Havre, France, 41 bbls.; Hamilton, W. I., 8 bbls.; Hamburg, Germany, 125 bbls.; Jacmel, Haiti, 18 bbls.; Kingston, W. I., 150 bbls.; London, England, 25 bbls.; Liverpool, England, 305 bbls.; Montego Bay, Africa, 17 bbls.; Martinique, W. I., 9 bbls.; Port au Prince, W. I., 169 bbls.; Port of Spain, W. I., 225 bbls., 45 tes.; Para, Brazil, 50 bbls.; St. Croix, W. I., 15 bbls.; St. Kitts, W. I., 62 bbls.; Surinam, Dutch Guiana, 60 bbls.; Trinidad, W. I., 175 bbls.

SAUSAGE.—Antwerp, Belgium, 175 bxs.; Colon, Panama, 98 pa.; Gibraltar, Spain, 120 bxs.; Manzanillo, Cuba, 30 bxs.; Valencia, Spain, 10 tes.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, Jan. 14, 1911, with comparative tables:

To—	PORK, BBLs.		
	Week Jan. 14, 1911.	Week Jan. 15, 1910.	From Nov. 1, to Jan. 14, 1911.
United Kingdom..	501	922	6,332
Continent	418	108	2,392
So. & Cen. Am..	225	100	4,165
West Indies	950	556	8,951
Br. No. Am. Col.	761	3,059
Other countries ..	7	93
Total	2,862	1,686	24,992

MEATS, LBS.			
United Kingdom..	4,835,850	4,587,650	57,062,835
Continent	409,500	390,000	5,243,675
So. & Cen. Am..	50,875	41,000	1,508,325
West Indies	196,575	21,600	2,975,840
Br. No. Am. Col.	11,200	53,200
Other countries ..	4,000	81,825
Total	5,508,000	5,010,850	67,825,700

LARD, LBS.			
United Kingdom..	4,374,853	2,664,650	44,590,950
Continent	3,506,250	2,638,800	30,105,942
So. & Cen. Am..	246,800	207,300	3,978,400
West Indies	572,600	125,850	11,119,200
Br. No. Am. Col.	2,305	116,103
Other countries ..	102,100	440,650
Total	8,807,908	5,936,600	90,351,247

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,102	2,685,275	5,613,550
Boston	60	965,400	645,648
Philadelphia	30	56,000	469,000
Baltimore	450,510
New Orleans	520	100,000	321,000
Total week	2,662	5,508,000	8,807,908
Previous week	2,203	7,369,150	8,724,501
Two weeks ago	1,829	7,903,539	9,273,439
Cor. week last y'r	1,686	5,010,850	5,936,600

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, 1910, to Jan. 14, Same time 1911.			
	1911.	last year.	Changes.
Pork, lbs.	4,998,400	5,233,400	Dec. 235,000
Meats, lbs.	67,825,700	78,220,890	Dec. 10,395,190
Lard, lbs.	90,351,247	82,429,798	Dec. 7,921,449

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce	15/	15/	@24c.
Oil Cake	7/6	9c.	@13c.
Bacon	15/	15/	@24c.
Lard, tierces	15/	15/	@24c.
Cheese	20/	25/	@48c.
Canned meats	15/	15/	@24c.
Butter	25/	30/	@48c.
Tallow	15/	15/	@24c.
Pork, per barrel	15/	15/	@24c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, Jan. 14, 1911, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Cottonseed		Bacon		Beef.	Pork.	Lard.
	Cake.	Oil.	Cheese.	Hams.			
Canadian, Liverpool	352	250	1763	210	435	355
Minneapolis, London	175	350	542	75	170
Oceanic, Southampton	442	1830
St. Paul, Southampton	100	322	150
President Lincoln, Hamburg ..	3300	100	25	190	275	285
Sloterdijk, Rotterdam	8521	350	25	1159
Lapland, Antwerp	3500	570	76	100	1123
Caroline, Havre	13023	150	80
La Savoie, Havre	43	45
Cunaxa, Havre	35
Cunaxa, Dunkirk	350
Berlin, Mediterranean	1955	235	160
Calabria, Mediterranean	1300	160
Oceania, Mediterranean	3145	635
Total	25546	10775	609	4084	551	853	4162
Last week	40292	14875	933	5621	300	1981	641
Same time in 1910	2200	948	351	4017	361	756	4216

*Cargo estimated by steamship company.

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WEEKLY REVIEW

TALLOW.—A somewhat easier undertone prevailed in the market during the past week, and in order to dispose of product, holders were compelled in many instances to make concessions. The volume of business, however, was small; in fact, some interests who have been identified with trade for a period extending over many years, state that they cannot recall such dullness as that prevailing at present for so long a period as is now being passed through. There are many reasons assigned for this stagnant state of affairs, among which might be mentioned the increased use of substitutes. It is also known that soap-makers during the past year have been none too prosperous and are manufacturing in only a conservative way. Then again the rather disappointing run in hogs in connection with the high price of beef tends to restrict supplies and therefore prices do not yield as readily as consuming interests are expecting, so that a waiting attitude is noted, and it is admitted in many quarters that a decline in prices would be the best stimulant to business.

More optimistic advices were received from abroad during the past week, and these cables had a beneficial effect on sentiment, although it did not result in any pronounced buying movement or change in views. At the auction sale held at London there were 1,219 casks offered for sale, of which 1,108 were absorbed at 36s. 9d. against prices the previous week of 36s. 3d.

Quotations: City tallow, prime, 77-16 in hhd.; country, as to quality, and pkgs., 7¼@7½c.; specials, 7¼@8c. nom. tes.

STEARINE.—The rather slow demand for compound and freer offerings on the part of holders was responsible for further shading in the prices of stearine. Consumers are exhibiting but little anxiety and are confident of lower prices, showing but little disposition to stock up further than a few weeks in advance. Some authorities supposedly well informed on the hog situation are of the opinion that supplies of fats are in good volume, notwithstanding the fact that the general run of hogs is not heavy.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCOANUT OIL.—There is a rather quiet market with the tone a trifle easier. Demand is moderate and is being satisfied with small sales. Quotations: Cochin, spot, 10¼@10½c., shipment, 10c.; Ceylon, spot, 9½@9¾c., shipment, 9c.

PALM OIL.—The market is fairly steady but demand is moderate. There is no pressure of supplies and offerings are well held. Prices in New York are: Prime red, spot, 7¼c.; do. to arrive, 7½@7¾c.; Lagos,

spot, 8@8¼c.; do. to arrive, 7¾c.; palm kernels, 8¾@9c.

CORN OIL.—Prices are firmly held by the leading interests. Trade is quiet at the higher end. Prices are quoted at \$7@7.10.

NEATSFOOT OIL.—Little change is noted in the situation with supplies pressing about commensurate with the demand. Quotations: For 20 cold test, 95c.; 40 do. 86c.; 40 do., water white, 82c.; prime, 69@70c.; low grade off yellow, 63c.

LARD OIL.—The market is quiet but firm. Prices are quoted at \$1.00@1.05.

OLEO OIL.—Interest is small with consumers indisposed to pay asking prices. Choice is quoted at 10¼c. New York. Rotterdam was quoted at 58 florins. New York, 10¼@10½c.

LARD STEARINE.—The weakness of kindred products has had a sympathetic effect. Prices about steady at 11¾c.

SOYA BEAN OIL.—The market is quiet and firm with shipment stuff held very firmly owing to the scarcity of beans and oil abroad. Spot is quoted at 7¼@7¾c., while shipment oil is 7¾@7¾c.

GREASE.—Sentiment is bearish, but little stuff is pressing owing to the small profits at present prices. Quotations in New York: Yellow, 6½@6¾c.; bone, 6¼@7c.; house, 6½@6¾c.; "B" and "A" white, 7@7¾c. nominal.

GREASE STEARINE.—Dullness continues to prevail. Yellow, 6¾c., and white at 7¼@7¾c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, Jan. 18, 1911:

BEEF.—Antwerp, Belgium, 25 tes.; Cardiff, Wales, 25 bbls.; Curacao, Leeward Islands, 14 bbls.; Colon, Panama, 218,995 lbs., 130 bbls.; Cayenne, French Guiana, 50 bbls.; Demerara, British Guiana, 197 bbls.; Emden, Germany, 25 bbls.; Glasgow, Scotland, 140 tes.; Hamburg, Germany, 165 bbls.; Hamilton, W. I., 19,812 lbs., 36 bbls.; Jamel, Haiti, 66 bbls.; Kingston, W. I., 37 bbls., 5 tes.; Liverpool, England, 117,082 lbs., 50 bbls., 210 tes.; London, England, 271,801 lbs.; Montego Bay, Africa, 13 bbls.; Martinique, W. I., 70 bbls.; Newcastle, England, 50 bbls.; Port au Prince, W. I., 39 bbls.; Para, Brazil, 15 bbls.; Port of Spain, W. I., 52 bbls.; St. Kitts, W. I., 142 bbls.; Southampton, England, 530,430 lbs.; Surinam, Dutch Guiana, 325 bbls., 15 tes.; Trinidad, W. I., 86 tes.

OLEO OIL.—Alexandria, Egypt, 25 tes.; Antwerp, Belgium, 45 tes.; Constantinople, Turkey, 675 tes.; Copenhagen, Denmark, 75 tes.; Glasgow, Scotland, 85 tes.; Hamburg, Germany, 663 tes.; Havana, Cuba, 10 tes.; Liverpool, England, 130 tes.; Messina, 210 tes.; Piraeus, Greece, 80 tes.; Salonica, Turkey, 70 tes.; Smyrna, Turkey, 110 tes.; Stav-

anger, Norway, 120 tes.; Yokohama, Japan, 6 bbls.

From Baltimore, Md., to Rotterdam, Holland, 337 tes.

OLEOMARGARINE.—Cartagena, Colombia, 3,910 lbs.; Cienfuegos, Cuba, 1,440 lbs.; Colon, Panama, 13,275 lbs.; Hamburg, Germany, 30,250 lbs.; Hamilton, W. I., 1,870 lbs.; Havana, Cuba, 4,800 lbs.; Kingston, W. I., 5,100 lbs.; Montego Bay, Africa, 1,300 lbs.; Port au Prince, W. I., 5,410 lbs.; Port of Spain, W. I., 11,800 lbs.; St. Croix, W. I., 1,750 lbs.; St. Kitts, W. I., 17,350 lbs.; Surinam, Dutch Guiana, 1,000 lbs.

TALLOW.—Demerara, British Guiana, 4,000 lbs.; London, England, 32,970 lbs.

TONGUE.—Antwerp, Belgium, 50 bbls.

CANNED MEAT.—Curacao, Leeward Islands, 55 pa.; Ciudad Bolivar, Venezuela, 15 pa.; Colon, Panama, 209 cs.; Cienfuegos, Cuba, 12 cs.; Hamilton, W. I., 67 cs.; Hull, England, 261 cs.; Leith, Scotland, 50 cs.; London, England, 1,034 cs.; Liverpool, England, 377 cs.; La Paz, Brazil, 23 cs.; Matanzas, Cuba, 100 cs.; Para, Brazil, 266 pa.; St. Kitts, W. I., 30 pa.; Southampton, England, 75 cs.; Trinidad, W. I., 20 pa.; Yokohama, Japan, 11 cs.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 18, 1911.—Latest quotations on chemicals and soap supplies are as follows: 74 per cent. caustic soda \$1.85@1.90, basis 60 per cent.; 76 per cent. caustic soda \$1.90@2c., basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls., 3c. per lb.; 58 per cent. soda ash 90c@\$.1, basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax at 4¾c. per lb.; tale, 1¾@1½c. per lb.; sillex, \$15 to \$20 per ton of 2,000 lbs.; marble flour, \$7.50 to \$8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for barrels; chloride of lime in casks \$1.35, and bbls, \$2 per 100 lbs.; carbonate of potash, 4½@4¾c. per lb.; electrolytic caustic potash, 88/92 per cent. at 5½@5¾c. per lb. Genuine Lagos palm oil in casks, 14/1,800 lbs., 8¼c. per lb.; prime red palm oil in casks, 8c. per lb.; clarified palm oil in barrels, 8¼c. per lb.; palm kernel oil in casks, about 1,200 lbs., 8¾@9c. per lb.; green olive oil, 80c. per gallon; yellow olive oil, 95c. per gallon; green olive oil foots, 7¼@8c. per lb.; peanut oil, 70c. per gallon; Ceylon cocoanut oil, 9¾@9½c. per lb.; Cochin cocoanut oil, 10¼@10½c. per lb.; cottonseed oil, 7¾@7½c. per lb.; corn oil, 7@7¼c. per lb.; Soya bean oil, 7¾@7½c. per lb.; prime city tallow in hhd., 7½c. per lb.; special tallow in tierces, 8@8¼c. per lb.; oleo stearine, 9¼@9½c. per lb.; house grease, 6¾@7c. per lb.; brown grease, 6½c. per lb.; yellow packer's grease, 6½@6¾c. per lb.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

COTTONSEED OIL SITUATION.

(Special Report to The National Provisioner from Aspegren & Co.)

New York, Jan. 18.—Since our last report considerable activity was noticed, the range of values being 3 to 4 points up during the early part of the week and later under heavy selling a gradual but persistent daily decline, which up to the close shows values some 10 to 13 points decline from the early high levels. Both the European and domestic consumers were aggressive buyers during the early part of the week, but at the close takings by these sources became small again.

The crude situation has eased off some 10 to 20 points during the week, with fair amounts changing hands at each 7 points decline. Two of the leading refiners interested in crude oil mills have been reported free sellers the past 60 days, and have been exerting themselves to bring about lower prices. It seems at last their efforts have been rewarded. Southeast crude is quoted at \$6.14 sales, Valley crude \$6.20 asked, Texas crude \$6.14 asked, \$6.07 bid.

Considering the persistent hammering of both the crude and refined markets by the "bear crowd," and the amount of oil they have thrown on the market, it is rather surprising that net price change on the New York market is only some 6 to 7 points for the week. The outcome will depend upon the crude situation; that is, whether or not the recent decline in price will cause further selling and scare out the mills' holdings. The lard market should also play an important part on the course of the market, as well as the demand from abroad, and prices will be influenced to some extent by the amount of their takings. Later advices seem to indicate that they will be heavy buyers again on further slight concessions. On the whole there is nothing on the horizon that points to any radical change in prices either way for a while.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, Jan. 18.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

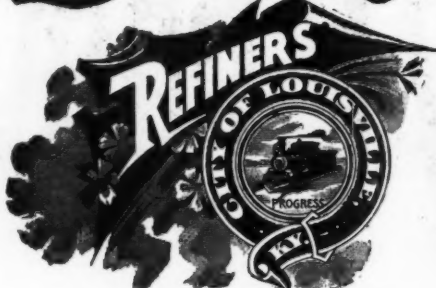
Regular Hams—Green, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12¼c.; 12@14 lbs. ave., 12c.; 14@16 lbs. ave., 11¾c.; 18@20 lbs. ave., 12c. Sweet pickled, 8@10 lbs. ave., 12¼c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 11¾@12c.; 14@16 lbs. ave., 11½@11¾c.; 18@20 lbs. ave., 12@12¼c.

Skinned Hams—Green, 14@16 lbs. ave., 13c.; 16@18 lbs. ave., 13¼c.; 18@20 lbs. ave., 13¼c.; 22@24 lbs. ave., 13c. Sweet pickled, 14@16 lbs. ave., 12½c.; 16@18 lbs. ave., 12½c.; 18@20 lbs. ave., 12½c.; 22@24 lbs. ave., 12¼c.

New York Shoulders—Green, 10@12 lbs. ave., 10¾c. Sweet pickled, 10@12 lbs. ave., 10½@10¾c.

Picnic Hams—Green, 5@6 lbs. ave., 9½c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9¼c.; 10@12 lbs. ave., 9¼c. Sweet pickled, 5@6

Louisville Cotton Oil Co.



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lbs. ave., 9¾c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c.

Clear Bellies—Green, 6@8 lbs. ave., 15¼c.; 8@10 lbs. ave., 14¼c.; 10@12 lbs. ave., 13¼c. Sweet pickled, 6@8 lbs. ave., 14¼c.; 8@10 lbs. ave., 13¾c.; 10@12 lbs. ave., 13c.

ESTIMATE OF LIVESTOCK SUPPLY.

B. W. Snow of Chicago has issued his annual report of the live stock of the country. The live stock supply shows a decrease during the past twelve months in the number of cattle other than milch cows. The net falling off in numbers is returned at 2 per cent., which on the basis of last year's government estimate of 47,279,000 makes the number this year 46,334,000. This decline in numbers is the result of the forced marketing during mid-summer and early fall of farm stock on account of drought and lack of feed in the States west of the Mississippi River. The heavy increase in calves and veals marketed during the year is a further serious factor in declining cattle supplies.

"The number of hogs in the country on January 1 shows an increase of 3 per cent. over last year, which, on the basis of government estimates, makes the present number 49,215,000 against 47,782,000 last year. High prices during the latter part of 1909 and early in 1910 caused the marketing of breeding stock, and a single year is not sufficient to make good this loss. A considerable part of the 1,400,000 increase is represented by young sows that are being carried over to replace the breeding sows sacrificed during 1909 and 1910, so that the increase noted in numbers in

the main will not show up in the market receipts until spring and summer runs are due. Hog cholera is reported from widely scattered sections and to a much greater extent than in recent years, but there is yet no general epidemic anywhere."

CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from Sterne & Son Co.)

Chicago, Jan. 18.—The ammoniate market is active, with sales of tankage at \$2.95 and 10, basis Chicago, for January, and blood at \$3.20, basis Chicago, for January. Indications are that prices will advance further, as the demand is good and stocks available in packers' hands small. All packers appear to be very busy and shipping to the full capacity of their plants, so that they are in a very independent position, and in a great many cases refusing business for January on this account. (Complete quotations on page 37.)

SLOAN HEADS MEMPHIS EXCHANGE.

After an exciting campaign on the Memphis Merchants' Exchange last week James Sloan of the bears was elected president, G. E. Patteson of the bulls was elected vice-president, Joseph E. Maury, J. H. Dubose, R. C. Willlamson and J. T. Morgan of the bears and Sim Clark, C. D. Jordon, J. A. Buchanan and W. P. Battle of the bulls were elected directors. The bears have the president and four directors, the bulls have the vice-president and four directors.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Price Changes Small—Export Business Fair—General Consuming Demand Quiet, However—Crude a Shade Easier—Speculation Limited With Sentiment Rather Bearish.

The range of prices clearly indicates that the market the past week has been practically devoid of features, with the situation in many respects unchanged from conditions which prevailed for the past several weeks. The cautious policy that has been pursued rather constantly by all interests is still manifest, and at the present time there are few who care to predict when trading will emerge from its rut, although this state of affairs is not expected to continue indefinitely.

The trend of values was toward a slightly lower level, due to the fact that operators were only inclined to take cognizance of factors which could be interpreted bearishly, while those of a bullish tenor were ignored, or, at the most, tended to restrain selling, rather than to induce buying. At no time, however, was aggressiveness pronounced enough so as to cause decided fluctuations, and although the volume of transactions from day to day continues in liberal volume, the sales are for a good part without significance as switching and professional operations constitute a fair proportion of what business transpires.

The development of export business recently had a stimulating effect on values for a time, but it is evident that the amount taken by foreigners was not sufficient to cause any pronounced upward movement or to create uneasiness on the part of shorts. A large part of the business put through was with France, and was scattered among various concerns so that it was rather difficult to obtain any definite idea as to the total sold. Estimates vary from 10,000 to 25,000 bbls., and it was the consensus of opinion that both the minimum and maximum figures given were in all probability extremes.

Such demand as was encountered is to be expected from time to time, as the general tendency the world over has been to purchase supplies of oil only as needed, as confidence seems to prevail among consumers that lower prices are possible. This feeling is doubtless encouraged by the success of their attitude so far, and there is little disposition to make secret the fact that stuff on hand is far from burdensome.

Speculation has been of small proportions, although this is not entirely unnatural in view of the fact that almost stagnant conditions are prevailing in other speculative markets. The absence of outside demand is a factor which largely goes to create a bearish sentiment among cottonseed oil traders, but notwithstanding pessimistic utterances heard

from time to time, the consensus of opinion seems to be that no excitement need be looked for in the near future. There has been a good volume of hedge selling by refiners, much of which is still to be undone according to current gossip, with crude slightly easier, and there has also been liquidation by tired speculative holders who were not favorably impressed by the sagging tendency noted. The buying has been rather obscure but seemed to be quite well concentrated. The unanimity of opinion relative to this demand was that the absorption represented accumulation by speculative interests and, as it is believed, that aside from operators in close touch with actual conditions there is little speculation, this rather persistent but not aggressive buying attracted attention and tended to restrain active bear operations. It is said that this demand is based on the knowledge of a strong statistical position and on the belief that the technical position of the market is also a firm one. It was further asserted that crude mills are just as confident in obtaining higher prices as are the consumers of purchasing at lower levels, and although it is admitted that temporary depression may occur as scattered holdings of crude are disposed of, the opinion is expressed that underlying conditions at home and abroad are in favor of crude owners.

It is evident, however, that there are many who are inclined to take issue with these statements, and point to the rather bearish stand taken by some of the principal refining interests. There appears to be but little disposition to stock up. This is indicated by the fact that spot oil commands a premium as do near months in general, while later options

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WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

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are at a discount, which probably would not be the case if a scarcity at the end of the season was at present being anticipated. It is also quite apparent that many refiners are satisfied with the present state of the market as a good steady tone enables them to work off their supplies to the routine demand at fair prices, while naturally an advance at this time, brought about by speculation, would interfere with outstanding hedges.

While predictions are many times misleading and are not to be taken as a criterion, the situation in the oil market is rather interesting in this respect. Despite the bearish views given, there are few traders who care to wager that oil will sell materially below the 7c. level, while on the other hand bulls do not appear to have an over-abundance of confidence on the long side, as few care to predict levels around 8c. This would more or less go to confirm the statements made, that the market is not on the verge of any important swing at the present time.

Closing prices, Saturday, Jan. 14, 1911.—Spot, \$7.30@7.40; January, \$7.30@7.32; February, \$7.30@7.33; March, \$7.31@7.32; April, \$7.31@7.35; May, \$7.35@7.36; June, \$7.35@7.39; July, \$7.40@7.42; good off, \$7.10@7.30; off, \$7.10@7.30; winter, \$7.50@8.00; summer, \$7.60@7.90. Sales were: January, 200, \$7.30@7.30; February, 200, \$7.30@7.30; March, 300, \$7.31@7.31; May, 300, \$7.35@7.36; July, 300, \$7.40@7.41. Futures closed 1 to 2 advance. Total sales, 1,300. Prime crude S. E., prompt 46-47.

Monday, Jan. 16, 1911.—Spot, \$7.28@7.50; January, \$7.30@7.31; February, \$7.27@7.29; March, \$7.26@7.27; April, \$7.30@7.32; May, \$7.31@7.33; June, \$7.31@7.38; July, \$7.37@7.39; good off, \$7.00@7.25; off, \$6.65@7.25; winter, \$7.40@8.00; summer, \$7.35@7.90. Sales were: January, 200, \$7.30@7.30; February, 700, \$7.30@7.30; March, 2,500, \$7.27@7.31; April, 200, \$7.35@7.35; May, 1,700, \$7.32@7.35; July, 300, \$7.39@7.39. Futures closed 1 to 5 decline. Total sales, 5,600. Prime crude S. E., prompt 46½.

Tuesday, Jan. 17, 1911.—Spot, \$7.31@7.36; January, \$7.29@7.32; February, \$7.23@7.28; March, \$7.23@7.24; April, \$7.25@7.28; May, \$7.28@7.29; June, \$7.29@7.33; July, \$7.34@7.35; good off, \$7.20@7.30; off, \$7.00@7.30; winter, \$7.82@7.99; summer, \$7.30@7.88. Sales were: February, 300, \$7.25@7.26; March, 1,400, \$7.23@7.25; May, 4,400, \$7.29@7.30; July, 2,300, \$7.34@7.35; winter, 500, \$7.82@7.84. Futures closed 1 to 5 decline. Total sales, 8,900. Prime crude S. E., prompt, 46½.

Wednesday, Jan. 18, 1911.—Spot, \$7.25@7.35; January, \$7.25@7.30; February, \$7.22@7.24; March, \$7.21@7.23; April, \$7.23@7.25; May, \$7.25@7.27; June, \$7.27@7.30; July, \$7.32@7.33; good off, \$7.00@7.25; off, \$6.90@7.15; winter, \$7.50@7.90; summer, \$7.30@7.80. Sales were: January, 900,

\$7.28@7.30; March, 1,200, \$7.21@7.22; May, 2,100, \$7.26@7.28; July, 4,400, \$7.31@7.33. Futures closed 1 to 4 decline. Total sales, 8,600. Prime crude, S. E., prompt 46-46½.

Thursday, Jan. 19, 1911.—Spot, \$7.30@7.40; January, \$7.27@7.30; February, \$7.20@7.24; March, \$7.22@7.24; April, \$7.24@7.26; May, \$7.26@7.28; June, \$7.28@7.31; July, \$7.32@7.34; good off, \$7.15@7.40; off, \$7.00@7.30; winter, \$7.75@8.00; summer, \$7.30@8.00. Sales were: January, 800, \$7.28@7.29; March, 2,000, \$7.21@7.23; May, 1,500, \$7.25@7.27; July, 1,700, \$7.31@7.33. Futures closed steady at 2 decline to 2 advance. Total sales, 6,000. Prime crude S. E., 46.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)
Columbia, S. C., Jan. 19.—Crude cottonseed oil, 46c. bid, any shipment. Market quiet.

Atlanta.

(Special Wire to The National Provisioner.)
Atlanta, Ga., Jan. 19.—Crude cottonseed oil, 45½@46c.; offerings freer. Meal dull at \$25, f. o. b. mills. Hulls, \$10.25, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., Jan. 19.—Cottonseed oil market quiet; prime crude weak at 47c. Prime 8 per cent. meal dull at \$24@24.50. Hulls dull at \$7.50@7.75, loose.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., Jan. 19.—Crude cottonseed oil easier at 45½c. for Texas, 45¼c. for

Valley; expecting further decline. Meal lower, \$27.50, long ton, ship's side, for 7½ per cent. ammonia; \$28.50, long ton, ship's side, for 8 per cent. ammonia. Cake weak at \$25.75, sacked, long ton, ship's side. Hulls barely steady at \$9.25 loose, \$11 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., Jan. 19.—Some trading in prime crude cottonseed oil at 45½c. for January and 46c. for February. Choice loose cake, \$25.75, f. o. b. Galveston.

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)
Hamburg, Jan. 20.—Market is very dull. Quotations: Price summer yellow, 73 marks; choice summer white, 76½ marks; summer yellow, 72¼ marks.

Rotterdam.

(By Cable to The National Provisioner.)
Rotterdam, Jan. 20.—Market easy. Quotations: Prime summer yellow, 42¼ florins; choice summer white, 44 florins; choice butter oil, 44 florins.

Antwerp.

(By Cable to The National Provisioner.)
Antwerp, Jan. 20.—Market dull. Quotations: Summer yellow, 87½ francs.

Marseilles.

(By Cable to The National Provisioner.)
Marseilles, Jan. 20.—Market is easy. Quotations: Prime summer yellow, 89 francs; prime winter yellow, 92¾ francs; choice summer white, 92¾ francs.

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Venus, Prime Summer White

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to Jan. 18, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1910.	Same period, 1909-10.
Aalesund, Norway	—	—	50
Aberdeen, Scotland	—	75	—
Acajutla, Salvador	9	105	13
Alexandria, Egypt	71	388	682
Algiers, Algeria	—	72	748
Algoa Bay, Cape Colony	—	37	60
Amapola, Honduras	—	5	57
Ancona, Italy	148	744	706
Antigua, W. I.	—	95	86
Antwerp, Belgium	155	860	985
Arica, Chili	—	228	—
Asuncion, Venezuela	—	10	—
Azu, W. I.	—	417	—
Bahia, Brazil	—	104	38
Bahia Blanca, A. R.	—	48	—
Barbados, W. I.	—	334	551
Beira, E. Africa	—	32	32
Beirut, Syria	—	353	—
Bergen, Norway	—	425	30
Bombay, India	—	335	7
Bordeaux, France	—	200	840
Bristol, England	—	25	—
Buenos Aires, A. R.	614	1,860	1,480
Bukharest, Roumania	—	450	—
Calbarlen, Cuba	—	5	33
Cairo, Egypt	—	14	24
Cape Town, Cape Colony	—	541	1,343
Cardenas, Cuba	—	10	—
Cartagena, Colombia	—	3	—
Carupano, Venezuela	—	10	4
Cayenne, Fr. Guiana	11	217	305
Christiania, Norway	—	1,050	1,914
Cienfuegos, Cuba	99	120	90
Colon, Panama	164	964	854
Constantinople, Turkey	1,800	8,597	6,120
Copenhagen, Denmark	—	1,430	1,280
Cork, Ireland	6	43	150
Curacao, Leeward Islands	13	22	28
Danzic, Germany	—	—	380
Dedegatch, Turkey	50	405	325
Delagoa Bay, E. Africa	—	61	344
Demerara, Br. Guiana	24	879	930
Drontheim, Norway	—	300	260
Dublin, Ireland	—	1,275	2,374
Dunedin, New Zealand	—	22	—
Dunkirk, France	—	200	600
Falmouth, W. I.	—	7	—
Flume, Austria	—	200	—
Galatz, Roumania	325	800	2,617
Gallipoli, Turkey	55	55	—
Genoa, Italy	—	14,627	8,634
Gibraltar, Spain	—	144	150
Glasgow, Scotland	450	1,850	1,350
Gonaives, Haiti	—	3	—
Gothenberg, Sweden	—	850	1,100
Grenada, W. I.	—	7	—
Guadeloupe, W. I.	—	1,534	1,331
Guantanamo, Cuba	—	21	40
Hamburg, Germany	100	1,670	1,335
Havana, Cuba	73	1,408	1,469
Helsingfors, Finland	150	1,310	3,550
Hull, England	—	53	10
Iquique, Chile	—	13	—
Jacmel, Haiti	5	11	3
Jamaica, W. I.	—	11	125
Kingsston, W. I.	62	1,290	1,541
Kustentj, Roumania	575	1,450	1,375
La Guaira, Venezuela	—	8	12
La Plata, A. R.	19	19	—
Leghorn, Italy	1,280	5,245	2,889
Leith, Scotland	—	25	—
Liverpool, England	50	5,005	3,604
London, England	125	922	6,890
Lyttleton, N. Z.	—	54	—
Macoris, San Dom.	—	479	77
Malmo, Sweden	—	—	250
Malta, Island of	186	1,004	685
Manaos, Brazil	—	—	6
Manchester, England	—	1,898	1,053
Manzanillo, Cuba	—	—	149

Maracaibo, Venezuela	—	—	51
Marseilles, France	—	5,345	6,050
Martinique, W. I.	184	1,850	2,086
Matanzas, W. I.	17	40	86
Mauritius, Island of	—	10	—
Mazatlan, Mexico	—	—	11
Melbourne, Australia	—	75	62
Monrovia, Africa	—	9	—
Montego Bay, W. I.	4	47	23
Monte Cristi, San Dom.	—	142	368
Montevideo, Uruguay	113	1,703	1,675
Naples, Italy	353	2,635	2,794
Nuevitas, Cuba	9	9	20
Newcastle, England	—	25	—
Nipe, Cuba	—	10	—
Oran, Algeria	—	217	453
Panama, Panama	—	3	22
Panderna, Asia	—	—	28
Para, Brazil	—	—	346
Paramaribo, Dutch Guiana	—	—	7
Phillippeville, Algeria	—	97	—
Piraeus, Greece	—	75	—
Port Antonio, Jamaica	—	58	28
Port au Prince, W. I.	12	120	23
Port Barrios, C. A.	—	14	28
Port Cabello, Venezuela	—	—	65
Port Limon, Costa Rica	—	241	212
Port Maria, Jamaica	—	18	3
Port of Spain, W. Indies	40	60	—
Port Said, Egypt	—	215	14
Progreso, Mexico	—	68	153
Puerto Plata, San Dom.	—	—	464
Punta Arenas, Costa Rica	150	750	800
Ravenna, Italy	98	2,634	1,428
Rio Janeiro, Brazil	100	100	19
Rodosto, Turkey	—	19	19
Rosario, Arg. Rep.	—	12,079	24,284
Rotterdam, Holland	—	3	—
St. Croix, W. I.	3	3	—
St. Johns, N. F.	—	24	26
St. Kitts, W. I.	19	19	213
St. Thomas, W. I.	—	29	26
Saboeira, Turkey	250	1,591	1,096
Sanchez, San Dom.	—	—	52
San Domingo City, San Dom.	—	41	204
Santiago, Cuba	—	646	323
Santos, Brazil	—	114	241
Savanilla, Colombia	—	—	8
Sierra Leone, Africa	—	41	—
Smyrna, Turkey	476	1,822	840
Southampton, England	100	450	650
Stavanger, Norway	—	—	10
Stettin, Germany	—	—	150
Stockholm, Sweden	—	350	200
Surinam, Dutch Guiana	—	19	14
Sydney, Australia	—	19	55
Syracuse, Sicily	—	30	—
Tampico, Mexico	—	—	250
Trebizond, Armenia	—	66	—
Trieste, Austria	375	2,550	100
Trinidad, Island of	—	213	143
Tunis, Algeria	—	265	—
Valparaiso, Chile	—	1,869	1,635
Varna, Bulgaria	—	67	35
Venice, Italy	—	8,176	5,988
Vera Cruz, Mexico	—	314	61
Wellington, New Zealand	22	54	—
Yokohama, Japan	—	23	10

Total 8,690 114,480 117,152

From New Orleans.

Antwerp, Belgium	—	500	250
Belfast, Ireland	—	125	433
Bordeaux, France	—	—	15
Bremen, Germany	—	220	75
Christiania, Norway	—	6,320	3,595
Colon, Panama	—	62	21
Copenhagen, Denmark	—	700	550
Dunkirk, France	—	200	—
Genoa, Italy	—	35	25
Glasgow, Scotland	—	550	685
Gothenberg, Sweden	—	200	600
Hamburg, Germany	360	2,595	2,161
Havana, Cuba	—	32	267
Havre, France	—	—	302
Liverpool, England	—	250	200
London, England	—	2,075	1,975
Manchester, England	—	1,100	50
Marseilles, France	—	50	250
Naples, Italy	—	—	100
Rotterdam, Holland	—	1,700	13,187
Stavanger, Norway	—	1,020	535
Tampico, Mexico	—	300	—
Venice, Italy	—	—	600
Vera Cruz, Mexico	—	400	390

Total 360 18,494 25,826

From Galveston.

Hamburg, Germany	—	—	392
Liverpool, England	—	—	750
Rotterdam, Holland	—	—	3,766
Vera Cruz, Mexico	—	—	—

Total 3,608 4,908

From Baltimore.

Copenhagen, Denmark	—	—	50
Hamburg, Germany	350	935	3,256
Havre, France	—	—	50
Liverpool, England	—	100	—
Rotterdam, Holland	—	—	105

Total 350 1,035 3,461

From Newport News.

Liverpool, England	100	100	—
Rotterdam, Holland	—	—	3,350

Total 100 100 3,350

From All Other Ports.

Antwerp, Belgium	—	—	50
Canada	20	3,248	8,687
Hamburg, Germany	—	—	175
Mexico (including overland)	806	23,913	26,854

Total 826 27,161 35,766

Recapitulation.

From New York	8,690	114,480	117,152
From New Orleans	360	18,494	25,826
From Galveston	—	3,608	4,908
From Baltimore	350	1,035	3,461
From Philadelphia	—	379	104
From Savannah	—	10,664	22,398
From Newport News	100	100	3,350
From Norfolk	—	625	4,875
From all other ports	826	27,161	35,766

Total 10,335 176,546 217,840

SCIENTIFIC

OIL MILL MACHINERY

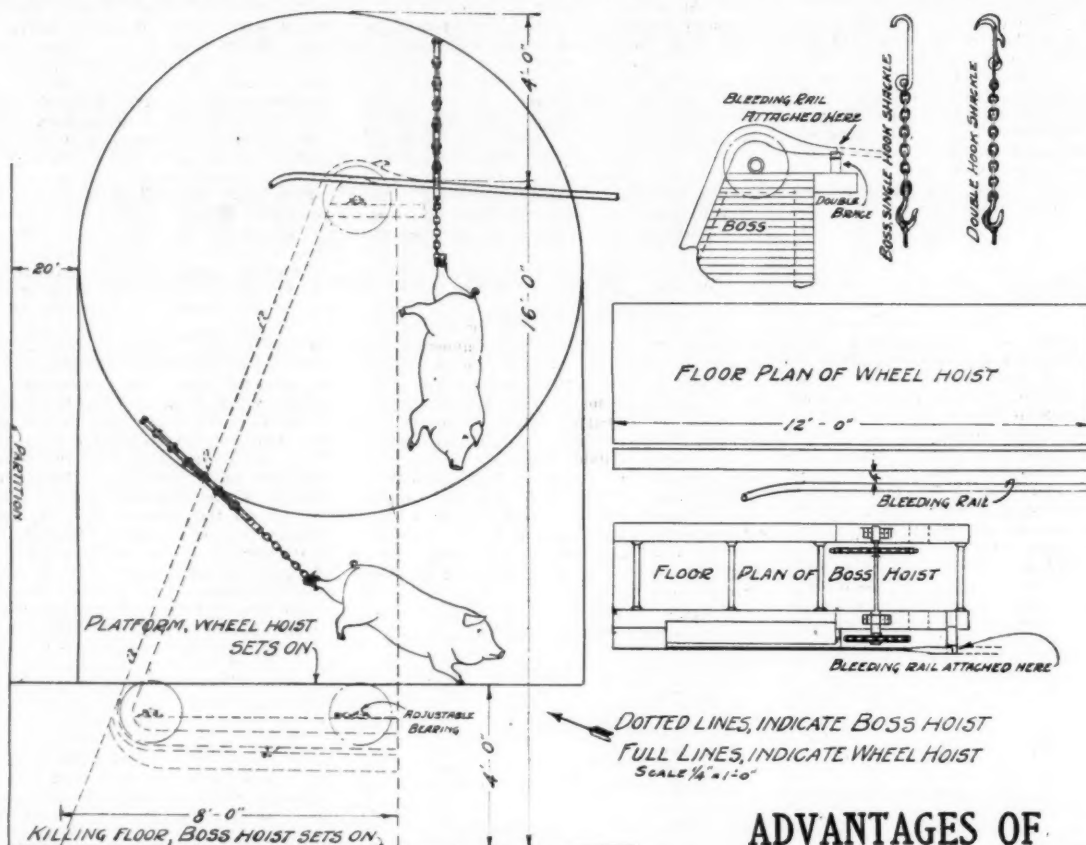
SEND FOR CATALOGUE

THE FOOS MFG. CO.

ESTABLISHED 1878

SPRINGFIELD, OHIO, U.S.A.

ATTENTION! Packers, Master Mechanics and Architects!



ADVANTAGES OF BOSS JERKLESS HOG HOIST COMPARED WITH WHEEL HOIST

PATENT PENDING.



USE BOSS MACHINES.
THEY MAKE GOOD.

1. "BOSS" HOIST, standard height is 16 ft., but can be built to suit any height of bleeding rail from 10 to 30 ft., or higher. This is for the purpose of handling hogs from pens whether level with, or higher or lower than killing floor.
2. "WHEEL HOIST," standard wheel is 12 ft. in diameter. Can elevate hogs only 11½ ft., no more, no less, unless raised or lowered by placing on special platform for higher or lower bleeding rail.
3. "BOSS" HOIST elevates hogs to top of hoist which can extend close to ceiling.
4. "WHEEL HOIST" elevates hogs to within 3½ ft. from top of wheel, consequently requires that much additional height of ceiling.
5. "BOSS" HOIST elevates hogs on an incline and direct onto bleeding rail.
6. "WHEEL HOIST" elevates hogs on a circle, subjecting them to a jerk when lifting them off their feet by swinging them against partition and again when dropping them onto bleeding rail. The wheel construction takes up almost twice as much space in width as the "BOSS" HOIST, and requires that much more bleeding rail.
7. "BOSS" HOIST has device for attaching shackled hogs at any point along its entire width in shackling pen. Shackler has the use of both hands to do this, enabling him to do the work faster and better.
8. "WHEEL HOIST" has hoisting chains 3½ ft. long attached to wheel. These shackler must reach for and hold with one hand while with the other, he must handle the shackled hog, hook the two chains together, and hold them taut until the wheel elevates the hog.
9. "BOSS" HOIST cost little to install. It has double brace attachment for connection with bleeding rail. Stationary track extension at top of hoist, is made to join bleeding rail in center of double brace. Hoist and bleeding rail ends are thus held firm and even, making a continuous rail over which the hog glides smoothly without a jerk or a jar.
10. "WHEEL HOIST" has separate bleeding rail removed 4 inches from hoist. To install wheel and adjust this rail requires considerable time and care, also constant attention afterwards, and still discharging hogs onto bleeding rail is not positive. Unruly hogs can twist the chain, causing shackle hook to miss the bleeding rail.
11. "BOSS" HOIST is the only Hoist that uses single hook shackles with which hogs are elevated and glide forward on bleeding rail avoiding any possible jerk or miss.
12. "WHEEL HOIST" and others use double hook shackles, the small hook for hoisting hogs and the large hook to drop over bleeding rail. To ease this drop, spring shackles have often been used. Such are not necessary with the "BOSS" HOIST.
13. "BOSS" HOIST has devices to keep chain constantly tight and in line.
14. "WHEEL HOIST," having short axle bearings, the tendency is that after a little wear the large wheel will be out of line, which necessitates continuous readjustment of bleeding rail and bearings.

THE CINCINNATI BUTCHERS SUPPLY CO.

Manufacturers of the "BOSS" Machines
CINCINNATI, OHIO

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—There has been more trading and it is gossiped that some large tanners who report heavily curtailing are operating though it is noticeable that most of the hides bought are not suitable for sole leather purposes. The trading, which is chiefly in native steers and cows, is at a further decline of $\frac{1}{4}$ c. off on all weight cows, but a small movement in superior Southwestern heavy Texas is noted at a full recent outside quotation. Some of the outside tanners still look for further declines despite somewhat larger trading, including a reported clearance sale by a big packer. While the latest sales have been at additional drops, the fact that there is more demand is likely to benefit the situation in a general way. Native steers have again declined, but under more active trading. It is estimated a big packer sold over 10,000 last half of January from Northern points, and last half of December and entire January slaughter from Southwestern points at $12\frac{1}{2}$ c., registering a further decline of $\frac{1}{4}$ c. It is also gossiped that two large tanners have made a combination purchase from a smaller packer of December-January native steers at $12\frac{1}{2}$ c., and also of all weight cows at $\frac{1}{4}$ c. decline. Texas steers are steady to firm, apparently for heavy weights alone, and the big packers reported as making combination trade of native steers and cows reports moving two cars of prime Southwestern heavy weights at 13c., the full recent outside asking price for Fort Worth. Northern point heavies are ranged at $12\frac{1}{2}$ to $12\frac{3}{4}$ c., and lights and extremes 1c. less consecutively. The "tanning packers" are using lights and extremes, these being in less demand than heavies, but the other tanners find this class of hides dull owing to poor quality. Butt brands are in fair supply and have been reported slow of sale at $11\frac{1}{2}$ c. Buyers have been talking $\frac{1}{4}$ to $\frac{1}{2}$ c. less. Colorados are also inactive at $11\frac{1}{2}$ c. asked and no sales are noted. Supplies reported small. Branded cows are selling on a range of $10\frac{1}{2}$ to $10\frac{3}{4}$ c. as per latest sales. Fort Worth stock bringing the outside figure and other points $10\frac{1}{2}$ c. Native cows have declined about $\frac{1}{4}$ c. as it is reported a big packer sold some large buyers a line in combination with native steers. The hides are reported of December-January takeoff at $11\frac{1}{2}$ c. for heavyweights and 11c. for lights. There is a good supply of all weights still unsold, and the percentage of heavyweights is increasing. Native bulls are dull and January takeoff has been nominally ranged at $10\frac{1}{2}$ to $10\frac{3}{4}$ c., though some packers have talked more right along as formerly noted. Buyers claim January very slow of sale at 11c. talked in some quarters, on account of running large percentage grubby. Branded bulls are in accumulation and slow of sale at $9\frac{1}{2}$ to $9\frac{3}{4}$ c. as to salting, etc.

Later.—Regarding the large sales effected, it is reported that the large buyer is estimated to have taken 90,000 and independent tanners from 35,000 to 40,000. One big packer did not sell any, and another big packer sold few if any of these, so that the sales were effected by the other four packers. Some reports are that on some of the native steers sold only $12\frac{1}{4}$ c. was secured, and that some butt brands sold down to 11c. and $11\frac{1}{2}$ c. Prices reported on the sales are $12\frac{1}{4}$ to $12\frac{1}{2}$ c. for native steers, $11\frac{1}{2}$ to $11\frac{3}{4}$ c. for butt brands, $10\frac{1}{2}$ to $11\frac{1}{2}$ c. for Colorados, $10\frac{1}{2}$ c. for branded cows, $11\frac{1}{2}$ c. for heavy native cows, and 11c. for light native cows.

COUNTRY HIDES.—The weak and declining tendency of packer native steers has a sympathetic effect on the market, and country hides are considered again somewhat easier in some quarters. There is no disposition to buy ahead at all into the grubby season, which naturally also has its effect. Some dealers, however, feel that the market will do better, and there is no change noted from last reported purchases of single car lots of buffs at

$9\frac{1}{2}$ c. and regular extremes at $10\frac{1}{2}$ c. Buffs last sold to the extent of a single car load as reported yesterday at $9\frac{1}{2}$ c. that ran 65 per cent. firsts for delivery before February 1. A quotable range is $9\frac{1}{2}$ to $9\frac{3}{4}$ c. Heavy cows are held at $9\frac{3}{4}$ c. with some parties quoting $9\frac{1}{2}$ to $9\frac{3}{4}$ c., and no further sales noted. Extremes for regular lots are ranged $10\frac{1}{2}$ to $10\frac{3}{4}$ c. A single car load sold yesterday as reported at $10\frac{1}{2}$ c., which ran 65 per cent. firsts for delivery before February 1. Heavy steers are hardly quotable as high as formerly with packers declining, and regular lots are ranged about $10\frac{1}{2}$ to $10\frac{3}{4}$ c. and straight city butchers around $11\frac{1}{2}$ to $11\frac{3}{4}$ c. Bulls are in small supply and listed unchanged at about $9\frac{1}{2}$ to $9\frac{3}{4}$ c. Branded hides are easy and slow of sale. Ordinary lots nominal at $8\frac{1}{2}$ to $8\frac{3}{4}$ c.

Later.—More January packer native cows are being offered at $11\frac{1}{2}$ c. for heavies and 11c. for lights, running back to January 1, and this does not strengthen country hides any. Sales have been made of 5 cars of extremes at $10\frac{3}{4}$ c. by Chicago dealers, and several cars of small dealers' hides, 25 pounds and up, have sold from outside Western points at $9\frac{1}{2}$ c. selected Chicago freight. Reported 5,000 to 10,000 country cows of 50 lbs. and up, sold for February delivery, probably to a large Wisconsin tanner. Some dealers will not confirm these sales, but weakness at points where hides are running grubby might justify these transactions.

HORSE HIDES.—Lots, mostly cities, ranged $\$3.85$ to $\$3.90$ asked, and countries $\$3.75$ to $\$3.80$. Supplies are increasing and buyers talk weak, but the tone holds fairly steady.

CALFSKINS.—The tendency is easy on calfskins. Last sales of outside cities at $15\frac{1}{2}$ c. would make Chicago cities outside at $15\frac{3}{4}$ c., out of first salt. Quotations are: Chicago cities, $15\frac{1}{2}$ to $15\frac{3}{4}$ c.; outside cities, around $15\frac{1}{2}$ c., and countries alone $14\frac{1}{2}$ to 15 c. Kips are steady with countries $11\frac{1}{2}$ to $11\frac{3}{4}$ c., and outside cities $11\frac{1}{2}$ to 12 c. asked.

SHEEPSKINS.—Demand fairly steady. 12-pound and up packers are still offered $\$1.47\frac{1}{2}$, the last selling price, and sheep and lambs, as they run last, sold at about $\$1.35$ cured, and St. Joseph skins brought $\$1.25$. Countries range 90c. to $\$1.15$, and shearlings 35 to 55c.

New York.

DRY HIDES.—Some brokers are reporting sales for the week of 11,433 Bogotas, etc., but there has been no confirmation as yet of more than about 8,000 Bogotas being sold for export, although the exact amount may have exceeded this slightly. A sale is also reported of 1,500 Central Americans, etc., at private terms, which may have been the Central Americans that were recently rumored as exported. A lot of 1,100 Puerto Cabellos, etc., noted in the week's sales, consists of some Cucutás that were exported over a week ago and noted before. There is a weaker and lower market on River Plates. Some sales have been made here of B. A. hides at private terms, but the market on these is now quotable at not over around $20\frac{1}{2}$ c. There are some offerings of Montevidios at $22\frac{1}{2}$ c.

WET SALTED HIDES.—The market at the River Plate keeps firm, according to the prices reported on sales, and 4,000 Sansinena frigorifico steers are reported sold for Europe at prices ranging from $14\frac{1}{4}$ to $14\frac{3}{4}$ c. c. & f., including commissions. One cable reports the price on these at $14\frac{1}{4}$ c., another at $14\frac{1}{2}$ to $14\frac{3}{4}$ c., and still another at $14\frac{1}{2}$ c.

CITY PACKER HIDES.—It is reported that one of the packers here has sold out his native and branded steer hides in combination with sales made in the West, but details concerning the sale are not reported, and the transaction is not confirmed except that the packer in question stated that he had no January hides to offer.

COUNTRY HIDES AND CALFSKINS.—The market of late has ruled easy, but now that large sales of packer hides are reported

in the West, dealers are disposed to entertain somewhat firmer views. One sale was made here today of 2,000 choice northern Ohio extremes at $10\frac{1}{2}$ c. These hides are to be delivered during the first half of February and to run 70 per cent. firsts. A sale was made several days ago by the same dealer of 2 cars of northern Ohio buffs at 10c. Sales are reported of about 2,000 smaller packer native steers at $11\frac{1}{4}$ c. selected. Regular country steers are easy owing to the lower prices made on packer stock, and these are quotable around $10\frac{1}{2}$ to $10\frac{3}{4}$ c. Numerous offerings on the market at 11c. are not taken, and some Ohio heavy steers are practically offered at $10\frac{1}{2}$ c., and a bid of $10\frac{1}{2}$ c. might be accepted for these. There are still inquiries for export, but few sales are reported at present, as European buyers are entertaining lower views, but considerable quantities are being shipped on former orders. It is reported that the steamship Potsdam, which sailed from here on Tuesday, carried 7,000 hides for Rotterdam. Offerings are being made to exporters here of good lots of Pennsylvania hides at 11c. for heavy steers, 10c. for heavy cows, and $10\frac{1}{4}$ c. for special weight, 45 to 55-pound cows. These prices are all on the basis of f. o. b., New York. Prime lots of eastern Pennsylvania buffs that were formerly held at 10c. f. o. b. shipping points, are now obtainable at $\frac{1}{2}$ to $\frac{1}{4}$ c. under these prices. Calfskins hold fairly steady despite the recent reduction of 1c. per pound in New York City green skins. Last sales of New York cities were at $\$1.35$, $\$1.85$ and $\$2.20$. Outside cities rule at $\$1.25$, $\$1.75$ and $\$2.10$ for choice lots, and countries range according to lots from $\$1.15$ to $\$1.20$, $\$1.60$ to $\$1.70$ and $\$1.90$ to $\$2.00$.

EUROPEAN MARKETS.—Some cables from Europe report a steadier to firmer feeling, these especially in calfskins, and it is reported that American buyers are taking more interest in dry skins, and that good prices have been paid which in some instances are slightly better than rates reported on previous sales. About 35,000 summer dry Russian skins are reported to have been sold here, consisting of Courlands and Viatkas. Russian grasses are still dull and easy. Best bids reported here on wet salted Courland grasses are $9\frac{3}{4}$ c. c. i. f., with 5 per cent. shrinkage, but none has been secured at this price and no offerings are noted under $10\frac{1}{2}$ c.

NATIONAL POULTRY ASSOCIATION.

President Harry Dowie of National Poultry, Butter and Egg Association has appointed the standing committees for the current year as follows:

Transportation.—W. F. Priebe, Chicago; A. R. Loomis, Iowa; G. E. Hanna, Kansas; S. Tudor, Indiana; J. T. Ridley, Michigan.

Law and Legislation.—J. B. Mitchell, Chicago; F. W. Brockman, St. Louis; W. T. Hance, New York.

Finance.—I. V. Edgerton, Chicago; S. C. Wadley, Iowa; H. T. Pond, New York.

Publicity and Literature.—Frank G. Urner, New York; T. F. Gallagher, Chicago; Henry Brownell, Ohio; Ed. Beyer, Indiana; George Otis, New York.

Membership.—W. H. Whitecomb, Chicago; J. A. Long, Indiana; F. H. Stamper, Missouri; Geo. W. Nicholson, Iowa; H. L. Williams, Michigan.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

Fairbanks et al. can furnish the white man's hope any old time!

There are some want ads running on page 48 worth your while inquiring into.

Now, if that old Live Stock Exchange building ever gets afire there will be something doing!

"Come into the garden, Maud!" said old man Public Bedard to Sully Gastrust, and added in a whisper: "It's a fine night for a murder!"

Gary, Indiana, is coming to the front fast. The mayor is up against impeachment proceedings, and the other day the first bomb-shell was thrown.

Business is a trifle slow in the murder, suicide, holdup and burglar lines just at present, but we haven't lost all hope of improvement, however.

According to report "Ye Ancient Mariner," were he cavorting around now, would not have anything on a recent consignment of hen fruit received here, as far as age is concerned, anyhow.

Hi Bgosh, to Ma Bgosh, in art gallery: "Gimme these statchoos every time, Mandy, instid of them picters!" "Why, Pa?" "Cos I kin go all round 'em, but I kin only see one side of the picters!"

The Union Stock Yards & Transit Co. has asked permission of the city council to install a high pressure water system, with a capacity of 60,000,000 gallons per day, direct from the lake to the yards.

Not much use arguing with a butcher or grocer about the wholesale price of stuff when he has big signs such as: "Eggs *only* 12 cents," "Pork loins *only* 18 cents," "Roast of beef *only* 22 cents," and so on.

"It's a weary, weary world we're traveling through the noo" is the title of an old Scotch hymn. How do you find it? Purty lively, huh? The fellow who wrote that hymn needed a dose of something; his liver was out of kilter.

GEORGE M. BRILL. HORACE C. GARDNER.
BRILL & GARDNER
ENGINEERS
Mechanical, Electrical, Architectural
Specialties: Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations,
Investigations.
1134 Marquette Bldg. CHICAGO

Packinghouse Engineers

Consult us if you are contemplating the construction or remodeling of a packinghouse or abattoir.

William R. Perrin & Company, Chicago, U.S.A.

J. O. has a Gotch toehold on that several millions the Anti-Gambling League would like to annex. Funny how these antis of all persuasions single out the biggest wad to go after. Patten was the last attempt. What's the use of going after anyone that ain't got nothing, anyhow?

Election Day comes Feb. 28. Before that we may be able to decide which of the candidates are eligible for three months' hard labor, which for one year in the coop, which for 5 to 15 years in the pen, which for life, and which shall be hanged. So far the greater part of them would seem to be in the life class, at least.

J. Ogden Armour now and again takes a leisurely stroll around the immense general offices, without making comment to anyone or taking evident interest in the surroundings or proceedings. One day a new kid noticed him doing this stunt, and remarked to another prospective general manager: "Chee! Dat guy moseys aroun' like he owned de joint!"

Again that iniquitous beef trust, as indicated in the following alleged joke from a Sunday newspaper:

Book Reviewer: The illustrations in this novel are decidedly amateurish.

Column Conductor: Aha! Another crime of the beef trust!

Book Reviewer (never thinking): How's that?

Column Conductor: Forcing the publishers to use the cheaper cuts.—Sunday Illustrated Magazine.

Down in Fort Leavenworth (Kansas, of course), there's a Government glue pot, sort of a resort for bankers and others who misbehave. Several of these bankers are nurses in the hospital, and two of 'em were taking turn about attending an old Turk. The doctor was puzzled at the patient's slow recovery and spoke of it to him. "Say, Doc!" says the Turk, "I kin tell ye. I have two banker convict nurses, and—bad cess to 'em—the old feelin' will come over 'em. They've put a lot o' bad checks on me recovery!" And then he died!

How are the "good resolutions" wearing? If you cannot be good, be careful, anyhow.

"Three weeks to-night, on New Year's Eve, I cut the booze," said Bill to Steve.
"It seems that ever since, by heck! I've struck the worst cards in the deck—Rheumatics, toothache, housemaid's knee, The whole darn list's lit into me. I wonder if a nip or two Would help a fellow out a few? Say Steve!" said Bill, "I don't feel well. Candidly, I feel like —; Let's go and take just one—or two— But this ain't goin' to be no stew." They went, hit two, and then a third, The bat they got on was a bird! Next day they were not quite so sure Their several ills were worth the cure.

TO PREVENT PACKINGHOUSE FIRES.

In order to prevent a repetition of the recent disaster in Chicago's packingtown, in which twenty-four firemen lost their lives, the Union Stock Yards & Transit Company is anxious to build a high-pressure water system for the yards and adjacent territory. Through its president, John A. Spoor, the company has asked permission of the city council to undertake the work. Mr. Spoor proposes to form a corporation to build the new water works system. It will be a high-pressure system and will have a capacity of at least 60,000,000 gallons a day. It is proposed to build a tunnel from the yards far out into the lake, and it is agreed that this tunnel shall not interfere with the streets or alleys.

MORRIS FIRE JURY SUGGESTIONS.

The coroner's jury which sat in the case of the firemen killed at the recent Morris packinghouse fire at Chicago has concluded its investigations, and makes several recommendations which are intended to prevent a recurrence of such a disaster. They are as follows:

First—That a high pressure water system be established.

Second—That every building in the Yards be immediately reinspected by the city electrical and building departments and all violations of the law be corrected.

Third—That the proper authorities see that a better supply of water and more hydrants be established in the Yards.

Fourth—That Chief Horan's last recommendations made through the city council finance committee be carried out.

MID-WEEK PROVISION REVIEW.

(Special Letter to The National Provisioner from L. J. Schwabacher & Co.)

Chicago, Jan. 18.—During the past week the provision market has been very active, although price changes have been small. A large long line has been liquidated and absorbed. Chicago packers still seem to be uninterested spectators. They seem to think that if they buy it would cause the hog prices to advance, and with a manufacturing loss already they are unwilling to sell until hog receipts increase. The receipts are still unsatisfactory, and until they are large enough to more than supply the fresh meat trade and what little cured product that is being used by this country and Europe we cannot expect to see much of a break. However, we feel that before May the long-delayed heavy runs may come.

Throwing butter on the market to an amount equaling 60,000 tierces of lard is not a bullish argument, neither is the very dull cash trade. In fact, extremely light stocks everywhere and the loss in killing are the only things to keep us from being bearish.

The sweet pickle market is dull, with offerings of medium weights fair, prices a shade lower and demand slow. For the present we feel that the market is a scalping proposition, so buy on the breaks and sell on the bulges.

Satisfy Your Trade

Buy Morris & Company Boned and Fatted Hams

ROLLED READY FOR BOILING

Also Manufacturers of the Celebrated Supreme Brand Boiled Hams. The Ham with a Supreme Flavor When Ordering Specify this Brand. It's Always Safe to Say "Supreme"

Morris & Company

CHICAGO

KANSAS CITY

E. ST. LOUIS

OKLAHOMA CITY

ST. JOSEPH

TANKWATER

Any house producing upwards of 3,000 gallons of tankwater daily should install a Double Effect Evaporator for the manufacture of concentrated tankage. Such an equipment will pay for itself in less than a year. It is important that the apparatus should be of the simplest type possible both as concerns operation and maintenance. These requirements are excellently fulfilled by the

ZAREMBA PATENT EVAPORATOR

which combines the proved results of old practice with the latest and best improvements. This machine is built for long life and hard service and can be depended upon to run with a minimum amount of attention and repairs.

Inquiries in regard to our specialty or concerning the TANKWATER PROPOSITION in general should be addressed to

ZAREMBA CO.

ELLICOTT SQUARE, BUFFALO

AMMONIA ANHYDROUS AND AQUA

Made with special reference to use in Ice and Refrigerating Plants, producing the least deposit for amount of work done



COCHRANE CHEMICAL CO.

40 CENTRAL ST., BOSTON, MASS.

AGENCIES

Baltimore, Md., T. H. Butler, 511 Equitable Building.
Chicago, Ill., James H. Rhodes & Co., 162 W. Kinzie St.
Cleveland, O., The Harshaw, Fuller & Goodwin Co.
Little Rock, Ark., J. Rudy Smith, 321 E. Markham St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pittsburg Calcium Chloride Works,
Rebecca St. & Western Ave., North Side. Bell
Phone, 23 Brady.
Seattle, Wash., Northwest Ice Machine Co., 516
First Ave., South.
Washington, D. C., Leckie & Burrow, Hibbs Building.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 9.....	31,007	1,348	42,728	38,480
Tuesday, Jan. 10.....	4,496	1,676	27,780	15,068
Wednesday, Jan. 11.....	16,644	1,723	33,264	25,790
Thursday, Jan. 12.....	5,128	2,087	23,270	9,871
Friday, Jan. 13.....	2,315	450	17,524	10,381
Saturday, Jan. 14.....	200	100	12,000	1,500
Total this week.....	59,790	7,364	156,575	101,090
Previous week.....	60,482	5,548	129,895	84,254
Cor. week, 1910.....	63,908	5,024	152,294	81,187
Cor. week, 1909.....	77,180	7,065	212,677	83,924

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 9.....	8,153	61	8,337	972
Tuesday, Jan. 10.....	5,515	133	5,776	1,140
Wednesday, Jan. 11.....	7,244	28	6,416	1,370
Thursday, Jan. 12.....	4,885	87	6,109	1,830
Friday, Jan. 13.....	1,924	200	3,546	870
Saturday, Jan. 14.....	500	25	3,500	800
Total this week.....	28,021	334	33,084	6,982
Previous week.....	26,331	494	38,170	9,990
Cor. week, 1910.....	28,315	644	39,081	10,315
Cor. week, 1909.....	36,956	497	50,306	8,487

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to Jan. 14, 1911.....	120,272	286,470	185,344	
Same period, 1910.....	117,184	264,071	161,531	

Combined receipts of hogs at eleven points:

Week ending Jan. 14, 1911.....	554,000
Week previous.....	415,000
Year ago.....	490,000
Two years ago.....	712,000
Total—Year to date.....	969,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Jan. 14, 1911.....	164,000	373,700	207,700
Week ago.....	143,100	298,500	173,100
Year ago.....	175,900	354,000	169,700
Two years ago.....	187,100	506,500	182,100

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Jan. 14, 1911:	
Armour & Co.....	30,800
Swift & Co.....	19,600
S. & S. Co.....	13,600
Morris & Co.....	8,400
Anglo-American.....	4,900
Boyd, Lunham & Co.....	7,400
Hammond.....	7,100
Western P. Co.....	5,100
Boore & Co.....	2,900
Roberts & Oake.....	4,900
Miller & Hart.....	2,800
Independent.....	5,600
Brennan P. Co.....	2,900
Others.....	9,600
Totals.....	125,000
Previous week.....	101,600
Year ago.....	126,500
Two years ago.....	177,200
Total—Year to date.....	226,600

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Jan. 14, 1911.....	\$6.20	\$7.03	\$4.10	\$6.25
Last week.....	6.15	8.07	4.05	6.35
Year ago.....	6.25	8.57	5.50	8.30
Two years ago.....	5.95	6.03	4.80	7.50
Three years ago.....	5.45	4.38	4.90	7.00

CATTLE.

Good to prime heaves.....	\$6.25@7.00
Fair to good heaves.....	5.50@6.25
Common to fair heaves.....	4.75@5.50
Inferior killers.....	4.00@4.75
Common to fancy yearlings.....	5.75@7.25
Good to choice cows.....	4.25@5.50
Canner bulls.....	2.50@3.25
Fair to good calves.....	7.50@8.50
Good to choice calves.....	8.50@9.50
Heavy calves.....	4.50@5.00
Feeding steers.....	3.50@6.00
Stockers.....	3.25@5.75
Medium to good beef cows.....	3.50@4.35

Common to good cutters.....	3.00@3.85
Inferior to good canners.....	2.35@2.85
Fair to choice heifers.....	4.25@5.60
Butcher bulls.....	5.00@5.50
Bologna bulls.....	4.00@4.75

HOGS.

Prime heavy butchers, 240 to 300 lbs.....	\$7.90@8.05
Prime heavy, 300 to 400 lbs.....	7.85@8.00
Choice to light butchers, 190 to 220 lbs.....	7.85@8.10
Heavy packing, 280 lbs. and up.....	7.85@7.95
Choice light, 160 to 190 lbs.....	7.90@8.05
Mixed packing, 200 lbs. and up.....	7.85@7.95
Light mixed, 180 to 200 lbs.....	7.90@8.00
Rough heavy packers.....	7.50@7.75
Pigs, 110 lbs. and under.....	7.75@8.00
Pigs, 110 to 140 lbs.....	7.75@8.15
Boars.....	3.00@4.00
*Stags.....	8.00@8.85

*All stags subject to 80 lbs. dockage.

SHEEP.

Feeding and breeding lambs.....	\$3.00@3.50
Native lambs.....	5.00@6.00
Native ewes.....	3.00@4.00
Fed western lambs.....	5.00@6.05
Fed western ewes.....	4.00@4.75
Feeding yearlings.....	4.25@4.75
Fed yearlings.....	5.00@5.70

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JANUARY 14, 1911.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$20.05	\$20.10	\$20.00	\$20.00
May.....	19.12½	19.12½	18.97½	18.97½
LARD—(Per 100 lbs.)—				
January.....	10.50	10.50	10.45	10.50
May.....	10.10	10.12½	10.05	10.05
July.....	10.02½	10.02½	9.97½	9.97½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.72½	10.82½	10.70	10.70
May.....	10.10	10.10	10.02½	10.02½
July.....			9.85	9.85

MONDAY, JANUARY 16, 1911.

PORK—(Per bbl.)—				
January.....	20.00	20.10	19.77½	19.77½
May.....	18.97	19.10	18.72½	18.75
July.....	18.55	18.55	18.35	18.35
LARD—(Per 100 lbs.)—				
January.....	10.50	10.50	10.27½	10.27½
May.....	10.02½	10.12½	9.95	9.95
July.....	10.00	10.05	9.90	9.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.75	10.75	10.52½	10.52½
May.....	10.00	10.07½	9.87½	9.87½
July.....	9.82½	9.97½	9.77½	9.77½

TUESDAY, JANUARY 17, 1911.

PORK—(Per bbl.)—				
January.....				20.30
May.....	18.85	19.07½	18.85	19.05
July.....	18.45	18.65	18.42½	18.65
LARD—(Per 100 lbs.)—				
January.....	10.30	10.37½	10.27½	10.35
May.....	10.00	10.10	10.00	10.05
July.....	9.95	9.97½	9.92½	9.97½
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.92½	10.05	9.92½	10.72½
May.....	9.50	9.90	9.50	10.05
September.....	9.92½	9.92½	9.82½	9.92½

WEDNESDAY, JANUARY 18, 1911.

PORK—(Per bbl.)—				
January.....	20.40	20.50	20.40	20.45
May.....	19.05	19.07½	18.82½	18.87½
July.....	18.02½	18.05	18.40	18.40
LARD—(Per 100 lbs.)—				
January.....	10.37½	10.37½	10.25	10.25
May.....	10.10	10.10	9.97½	9.97½
July.....	10.00	10.00	9.90	9.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.72½	10.72½	10.65	10.67½
May.....	10.05	10.07½	9.97½	9.97½
July.....	9.92½	9.92½	9.85	9.85

THURSDAY, JANUARY 19, 1911.

PORK—(Per bbl.)—				
January.....	20.30			20.30
May.....	18.92	18.97	18.90	18.97
July.....				18.50
LARD—(Per 100 lbs.)—				
January.....	10.30	10.30	10.20	10.20
May.....	10.02	10.02	10.00	10.02
July.....	9.92	9.92	9.87	9.90
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.67	10.67	10.65	10.67
May.....	10.02	10.05	9.97	10.02
July.....	9.90	9.90	9.87	9.90

FRIDAY, JANUARY 20, 1911.

PORK—(Per bbl.)—				
January.....				20.00
May.....	18.85	18.90	18.65	18.67½
LARD—(Per 100 lbs.)—				
January.....	10.15	10.05	10.05	10.05
May.....	9.95	9.97½	9.85	9.87½
RIBS—(Boxed, 25c. more than loose)—				
January.....				10.55
May.....	9.95	9.97½	9.87½	9.87½

†Bid. †Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	10 @20
Native Sirloin Steaks.....	12½ @22
Native Porterhouse Steaks.....	20 @28
Native Pot Roasts.....	10 @14
Rib Roasts from light cattle.....	10 @12½
Beef Stew.....	10 @12½
Boneless Corned Briskets, Native.....	14 @14
Corned Rumps, Native.....	14 @14
Corned Ribs.....	10 @10
Corned Flanks.....	10 @10
Round Steaks.....	14 @20
Round Roasts.....	12½ @15
Shoulder Steaks.....	12½ @14
Shoulder Roasts.....	12½ @14
Shoulder Neck End, Trimmed.....	10 @10
Rolls Roast.....	14 @14

Lamb.

Hind Quarters, fancy.....	15 @18
Fore Quarters, fancy.....	12½ @15
Legs, fancy.....	18 @20
Stew.....	10 @12½
Shoulders.....	14 @14
Chops, rib and loin, per lb.....	25 @25
Chops, Frenched, each.....	10 @15

Mutton.

Legs.....	12½ @12½
Stew.....	6 @6
Shoulders.....	10 @10
Hind Quarters.....	9 @9
Fore Quarters.....	8 @8
Rib and Loin Chops.....	16 @16

Pork.

Pork Loin.....	14 @14
Pork Chops.....	14 @14
Pork Shoulders.....	14 @14
Pork Tenders.....	35 @35
Pork Butts.....	16 @16
Spare Ribs.....	14 @14
Hocks.....	12½ @12½
Pigs' Heads.....	8 @8
Leaf Lard.....	15 @15

Veal.

Hind Quarters.....	16 @18
Fore Quarters.....	14 @14
Legs.....	16 @20
Breasts.....	10 @12½
Shoulders.....	14 @14
Cutlets.....	20 @25
Rib and Loin Chops.....	16 @20

Butchers' Offal.

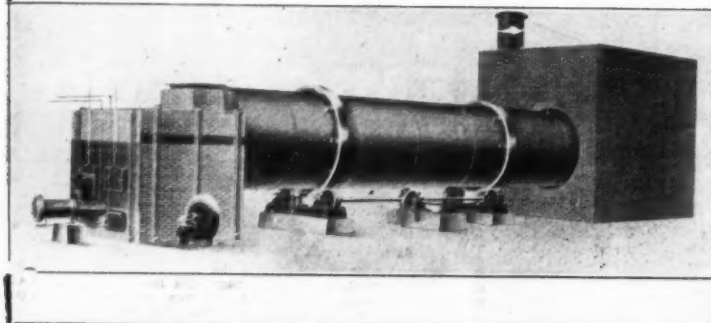
Suet.....	@ 9
Tallow.....	@ 4½
Bones, per cwt.....	@ 1.10
Calfskins, 8 to 15 lbs.....	@ 13½
Calfskins, under 8 lbs. (deacons).....	@ 65

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal
and Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Good native steers	10 1/2 @ 11 1/2
Native steers, medium	9 1/2 @ 10
Helpers, good	10 @ 11
Cows	7 1/2 @ 8
Hind Quarters, choice	@ 13
Fore Quarters, choice	@ 8 1/2

Beef Cuts.	
Cow Chucks	@ 6 1/2
Steer Chucks	7 1/2 @ 8
Boneless Chucks	@ 7 1/2
Medium Plates	5 1/2 @ 6
Cow Rounds	7 1/2 @ 8
Steer Rounds	8 1/2 @ 9 1/2
Cow Loins	9 @ 11 1/2
Steer Loins, Heavy	@ 14 1/2
Beef Tenderloins, No. 1	@ 25
Beef Tenderloins, No. 2	19 @ 22
Strip Loins	8 @ 9
Shoulder Butts	11 @ 11 1/2
Shoulder Clods	8 1/2 @ 9
Rolls	@ 11
Rump Butts	9 1/2 @ 11
Trimblings	@ 7
Shank	@ 5 1/2
Cow Ribs, Common, Light	@ 8
Cow Ribs, Heavy	@ 9
Steer Ribs, Light	@ 10
Steer Ribs, Heavy	@ 12
Loin Ends, steer	@ 10 1/2
Loin Ends, cow	@ 9
Hanging Tenderloins	9 1/2 @ 12 1/2
Flank Steak	@ 4
Hind Shanks	@ 4

Beef Offal.	
Livers	@ 6
Hearts	@ 6
Tongues	13 @ 14
Sweetbreads	@ 22
Ox Tail, per lb.	@ 7
Fresh Tripe, plain	@ 4
Fresh Tripe, H. C.	@ 5 1/2
Brains	6 1/2 @ 7
Kidneys, each	@ 6

Veal.	
Heavy Carcass Veal	8 1/2 @ 9
Light Carcass	@ 11 1/2
Good Carcass	13 1/2 @ 14
Good Saddles	@ 15 1/2
Medium Racks	@ 12
Good Racks	@ 13

Veal Offal.	
Brains, each	@ 6
Sweetbreads	@ 55
Plucks	35 @ 45
Heads, each	20 @ 22

Lambs.	
Medium Caul	@ 9
Good Caul	@ 9 1/2
Round Dressed Lambs	@ 10 1/2
Saddles, Caul	@ 11 1/2
R. D. Lamb Racks	@ 8
Caul Lamb Racks	@ 8
R. D. Lamb Saddles	@ 12 1/2
Lamb Fries, per pair	7 @ 8
Lamb Tongues, each	@ 5
Lamb Kidneys, each	@ 2

Mutton.	
Medium Sheep	@ 7
Good Sheep	@ 9
Medium Saddles	@ 8 1/2
Good Saddles	@ 9
Medium Racks	@ 5 1/2
Good Racks	@ 6 1/2
Mutton Legs	@ 10
Mutton Loins	@ 7 1/2
Mutton Stew	@ 5 1/2
Sheep Tongues, each	@ 3
Sheep Heads, each	6 @ 7

Fresh Pork, Etc.	
Dressed Hogs	11 1/2 @ 12
Pork Loins	@ 12
Leaf Lard	@ 10 1/2
Tenderloins	@ 27
Spare Ribs	@ 11 1/2
Butts	@ 11
Hocks	@ 8
Trimblings	@ 8 1/2
Extra Lean Trimblings	@ 9
Tails	@ 6 1/2
Snouts	@ 6 1/2
Pigs' Feet	@ 4
Blade Bones	@ 6
Blade Meat	@ 8 1/2
Cheek Meat	@ 9 1/2
Hog Livers, per lb.	@ 3
Neck Bones	@ 3 1/2
Skinned Shoulders	@ 10 1/2
Pork Hearts, each	@ 5 1/2
Pork Kidneys, per lb.	@ 4 1/2
Pork Tongues	@ 12
Slip Bones	@ 5
Tail Bones	6 @ 6 1/2
Brains	@ 6
Backfat	@ 10 1/2
Hams	@ 13 1/2
Calas	@ 11 1/2
Bellies	@ 15
Shoulders	@ 10 1/2

SAUSAGE.

Columbia Cloth Bologna	@ 9 1/2
Bologna, large, long, round, in casings	@ 9
Choice Bologna	@ 10 1/2
Viennas	@ 11

Frankfurters	@ 11
Blood, Liver and Headcheese	@ 9
Tongue	@ 12 1/2
Minced Sausage	@ 13
Luncheon Sausage, cloth paraffine	@ 14 1/2
New England Sausage	@ 14 1/2
Compressed Luncheon Sausage	@ 14 1/2
Special Compressed Ham	@ 14
Berliner Sausage	@ 12 1/2
Boneless Butts in casings	@ 12 1/2
Oxford Butts in casings	@ 12 1/2
Polish Sausage	@ 11
Garlic Sausage	@ 11
Country Smoked Sausage	@ 12 1/2
Farm Sausage	@ 14
Pork Sausage, bulk or link	@ 10 1/2
Pork Sausage, short link	@ 11 1/2
Boneless Pigs' Feet	@ 8
Hams, Bologna	@ 13 1/2

Summer Sausage.

Best Summer, H. C. Medium Dry	@ 23 1/2
German Salami, Medium Dry	@ 20 1/2
Italian Salami	@ 24 1/2
Holsteiner	@ 15 1/2
Mettwurst, New	@ 17 1/2
Farmer	@ 20 1/2
Monarque Cervelat, H. C.	@ 20 1/2

Sausage in Oil.

Smoked Sausage, 1-50	\$5.50
Smoked Sausage, 2-20	5.00
Bologna, 1-50	5.00
Bologna, 2-20	4.50
Frankfurt, 1-50	4.00
Frankfurt, 2-20	3.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$12.00
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickled H. C. Tripe, in 200-lb. barrels	7.75
Pickled Ox Lips, in 200-lb. barrels	15.00
Pickled Pigs' Snouts, in 200-lb. barrels	—
Lamb Tongues, Short Cut, barrels	\$2.00

CORNED, BOILED AND ROAST BEEF.

Per doz.	
1 lb., 2 doz. to case	\$1.95
2 lbs., 1 or 2 doz. to case	3.50
6 lbs., 1 doz. to case	13.75
14 lbs., 1/2 doz. to case	30.25

EXTRACT OF BEEF.

Per doz.	
1-oz. jars, 1 doz. in box	\$2.25
2-oz. jars, 1 doz. in box	3.53
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.00
16-oz. jars, 1/4 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	—
Plate Beef	—
Prime Mess Beef	—
Extra Mess Beef	—
Beef Hams (220 lbs. to bbl.)	—
Rump Butts	@ 17.50
Mess Pork	@ 21.00
Clear Fat Backs	@ 22.00
Family Back Pork	@ 22.00
Bean Pork	@ 17.00

LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 13 1/2
Pure lard	@ 12 1/2
Lard, substitutes, tcs.	@ 10
Lard, compound	@ 9 1/2
Cooking oil, per gal. in barrels	@ 61
Barrels, 1/2c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 50 lbs., 1/2 to 1c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15 1/4 @ 16 1/4
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.	@ 13 1/2
Clear Bellies, 18 @ 20 avg.	@ 13
Rib Bellies, 18 @ 20 avg.	@ 12 1/2
Fat Backs, 12 @ 14 avg.	@ 10 1/2
Regular Plates	@ 10 1/2
Short Clears	—
Butts	@ 9 1/2
Bacon meats, 1/2c. to 1c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 15
Hams, 16 lbs., avg.	@ 13
Skinned Hams	@ 16
Calas, 4 @ 6 lbs., avg.	@ 11 1/2
Calas, 6 @ 12 lbs., avg.	@ 11 1/2
New York Shoulders, 8 @ 12 lbs., avg.	@ 12 1/2
Breakfast Bacon, fancy	@ 23
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@ 17 1/2
Wide, 6 @ 8 avg. and strip, 3 @ 4 avg.	@ 17 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	@ 15
Dried Beef Sets	@ 18 1/2
Dried Beef Inside	@ 18 1/2
Dried Beef Knuckles	@ 18
Dried Beef Outlets	@ 16 1/2
Regular Boiled Hams	@ 20
Smoked Boiled Hams	@ 21
Boiled Calas	@ 16
Cooked Loin Rolls	@ 23
Cooked Boiled Shoulders	@ 16

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@ 15
Export Rounds	@ 21
Middles, per set	@ 22
Beef bungs, per piece	@ 10 1/2
Beef weasands	@ 8
Beef bladders, medium	@ 35
Beef bladders, small, per doz.	@ 32
Hog casings, as packed	@ 35
Hog casings, free of salt	@ 65
Hog middles, per set	@ 10
Hog bungs, export	@ 15
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 5
Imported wide sheep casings	@ 90
Imported medium wide sheep casings	@ 80
Imported medium sheep casings	@ 70
Hog stomachs, per piece	@ 5

FERTILIZERS.

Dried blood, per unit	@ 3.20
Hoof meal, per unit	@ 3.00
Concentrated tankage	@ 2.79 1/2
Ground tankage, 12%	2.95 and 10c.
Ground tankage, 11%	2.95 and 10c.
Ground tankage, 10%	2.95 and 10c.
Crushed tankage, 9 and 20%	@ 2.70 and 10c.
Ground tankage, 8 and 35%	26.00 @ 26.50
Ground raw bone, per ton	17.00 @ 18.00
Ground steam bone, per ton	17.00 @ 18.00
Unground tankage, per ton less than ground.	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 45.00
Horns, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	63.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs. av., per ton	82.50 @ 95.00
Skulls, Jaws and Knuckles, per ton	27.50 @ 29.00

LARD.

Prime steam, cash	@ 10.25
Prime steam, loose	@ 9.87 1/2
Leaf	@ 10.00
Compound	8 1/4 @ 8 1/2
Neutral lard	12.00 @ 12.25

STEARINES.

Prime oleo	9 1/4 @ 9 1/2
Oleo No. 2	@ 8 1/2
Mutton	@ 9 1/4
Tallow	7 1/4 @ 8
Grease, yellow	6 1/4 @ 6 1/2
Grease, A white	7 1/4 @ 7 1/2

OILS.

Lard oil, extra, winter strained, tierces	100 @ 100
Extra No. 1 lard oil	65 @ 67
No. 1 lard oil	63 @ 65
No. 2 lard oil	61 @ 62
Oleo oil, extra	9 1/4 @ 9 1/2
Oleo oil, No. 2	8 1/4 @ 8 1/2
Oleo stock	8 1/4 @ 9 1/4
Neatsfoot oil, pure, bbls.	72 @ 75
Acidless tallow oil, bbls.	68 @ 70
Corn oil, loose	@ 6.20

TALLOW.

Edible	7 1/4 @ 8
Prime city	7 1/4 @ 7 1/2
No. 1 Country	7 1/4 @ 7 1/2
Packers' prime	7 1/4 @ 7 1/2
Packers' No. 1	7 1/4 @ 7 1/2
Packers' No. 2	6 1/4 @ 6 1/2
Renderers' No. 1	7 @ 7 1/2

GREASES.

White, choice	7 1/2 @ 7 1/2
White, "A"	7 @ 7 1/4
White, "B"	6 1/2 @ 6 1/2
Bone	6 1/4 @ 6 1/2
House	6 1/4 @ 6 1/2
Yellow	6 1/4 @ 6 1/2
Brown	6 @ 6 1/4
Glue Stock	6 1/4 @ 6 1/4
Garbage grease	@ 5 1/2

COTTONSEED OILS.

P. S. Y., loose	51 1/2 @ 52
P. S. Y., soap grade	@ 51 1/2
Soap stock, bbls., concn., 62 @ 63% f. a.	3 1/4 @ 3 1/2
Soap stock, bbls., reg., 50% f. a.	2 1/4 @ 2 1/2

COOPERAGE.

Ash pork barrels	82 @ 85
Oak pork barrels	95 @ 100
Lard tierces	1.25 @ 1.27

CURING MATERIALS.

Refined saltpetre	4 1/2 @ 6 1/2
Boracic acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4

Sugar—	
White, clarified	@ 4 1/4
Plantation, granulated	@ 4 1/4
Yellow, clarified	@ 4 1/4

Salt—	
Ashton, in bags, 224 lbs.	\$2.35
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.00
Michigan, medium, car lots, per ton	3.50
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, Jan. 18.

Monday's receipts were very heavy, totaling 39,569 head. The demand was good from eastern order buyers as well as packers, and even the exporters dipped into the trade, but on account of the excessive supply the 10@15c. decline in prices was not surprising. The top of the market was again 7c. Tuesday's run of 6,329 cattle consisted largely of butcher-stuff and stockers and feeders, but also included a fairly liberal percentage of medium to good steers, some of which were intended for Monday's market. The general trade ruled steady, and early clearance was made at prices not quotably different from Monday. Wednesday's (today) receipts are estimated at 19,500, which is a heavy mid-week supply, and following as it does almost 40,000 cattle on Monday, it is not surprising that the market is weak to 10c. lower; \$7.05 per cwt. was paid for one drove of prime 1,600-lb. beefs. The choice cattle, especially the handy weights, sold fully steady while other kinds suffered a loss of 10c. per cwt.

Butcher stuff ruled fully steady on Monday, and again on Tuesday. Today's market is opening slow on account of another liberal run of 21,000 cattle. While this is the "high time" of the year on butcher stuff thus far, yet we are confident that values will gradually grow higher as the weeks go by. The bull market is being well maintained this week, with export bulls selling \$5.25@5.50, and bologna bulls \$4.75@4.85. Bulk of the good veal calves selling \$9@9.50; good milkers and springers \$50@65, all owing to size and quality, with common ones \$35@45.

Nothing especially new in the hog situation. With receipts of 30,000 today the trade is ruling active and 5c. higher; bulk of the good weight hogs selling at \$8@8.05, while good light are going largely at \$8.07½@8.10. Do not expect to see much change from prices that have prevailed for the past two weeks, fluctuations being within a range of \$.75@8.25. Light grades are going to a premium. The moderate price and big supply of corn makes it profitable for farmers and feeders to hold their hogs until they reach good weights.

Seldom have we had more activity—receipts taken into consideration—than has characterized the sheep and lamb situation since the opening of the week up until today, when the market shows a little decline as compared with yesterday; bulk of sales being steady at 10c. lower. While there looks to be plenty of stuff in sight for some time to come, it would seem that the "low point" has been reached and that the prospective active demand will bring a higher range of values later on. It is still hard to move heavy lambs at any price, and there is certainly nothing in the situation to warrant holding this variety. We quote: Good to prime wethers, \$4.25@4.65; poor to medium wethers, \$3.75@4.10; fat ewes, \$4@4.25; poor to medium ewes, \$3.40@3.75; cull ewes, \$2.50@3; light yearlings, \$5.50@5.85; heavy yearlings, \$4.75@5.35; good to choice lambs, \$6.30@6.50; poor to medium lambs, \$5.75@6.15; cull lambs, \$5@5.50.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Jan. 18, 1911.

Cattle receipts up until and including Wednesday amount to around 12,500 head, with beef steers largely represented in each day's supply. With this class showing up more liberally today than usual, buyers found a good incentive to lower their bids. Especially was this the condition of the trade on heavy beefs, for which a week demand prevailed. General run of sales were effected on a dime lower basis, but a stronger tone characterized the close of the market. A few head of yearlings topped the market at \$6.75,

the top on full loads being \$6.50 on some heavy steers. Several loads of Kansas cattle brought \$5.85 to \$6.35. The cow and heifer trade suffered somewhat by the irregularities of the deals, the opening sales being active at fully steady prices, but the close was attended by a general decline of a dime.

Hog receipts continue quite heavy, this week's market opening on a supply of about 12,500 head. Although initial sales were rather unsteady, ranging from weak to 5c. lower, Saturday's level was soon regained and the top of \$8.05 and bulk of \$7.90 to \$7.97½ were the same as last week's close. Tuesday's receipts were comparatively light, and a good clearance was made at an advance of 10 to 15c. Top was \$8.17½, bulk selling at \$7.95 to \$8.07½. Today's (Wednesday) market opened active and 5 to 10c. higher than yesterday, and a top of \$8.20 was obtained on this basis. By noon, however, a little of the advance had been lost, and the market closed steady to 5c. higher than yesterday.

Most of the sheep on the market this week were Westerns, fed in Missouri or Illinois, or Colorado direct from the San Luis Valley. The lamb market has been on a strong active basis since last week's close, while the mutton trade is 15 to 25c. higher. Lamb top for the week is \$6.55, obtained today on a string of Colorado stuff averaging 75 lbs. Another large lot of Western fed in Missouri brought \$6.25.

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Jan. 17.

Receipts of cattle have been of rather moderate proportions and have not come up to expectations of dealers. As a consequence the trade has shown some improvement, the demand has been broader and prices stronger for both beef steers and butchers' stock, last week's advance amounting to 15@20c. Buyers have been especially anxious for the light and handy weight beefs, and these show the most improvement, while the heavier and plainer cattle have not advanced materially and are rather slow sellers at all times. Poor to choice beefs sold today at a range of \$5@6.35 with the bulk of the fair to good 1,000 to 1,300-pound beefs around \$5.40@6. Choice heifers sold as high as \$5.40@5.50 today and nothing of any consequence sells under \$3.25, the bulk of the fair to good butcher and beef stock going around \$4@4.75. Butchers' stock is selling relatively better than beef steers, on account of the general demand for cheaper beef.

Hog supplies are still disappointingly light, and there has been little further depression in the market. Quality continues very good and both local packers and outsiders are taking the stuff freely at prevailing quotations. Butcher and light grades have the preference and command a fair premium, but the range is narrowing down again and the bulk of the fair to good hogs of all weights show a very small spread. With about 7,000 hogs here today the market was a little stronger. Tops brought \$7.85 as against \$8 on last Tuesday, and the bulk of the trading was around \$7.65@7.80 as against \$7.70@7.90 a week ago.

Some strength has appeared in the market for sheep and lambs, and the demand for mutton is improving. Values are probably 10@15c. higher than a week ago, and the moderate offerings usually find a ready sale at the better figures. Fat lambs are quoted at \$5@6.25; yearlings \$4.25@5.15; wethers \$3.50@4.25, and ewes \$3.25@4.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Jan. 17.

Following the good Monday run of 16,000 cattle yesterday, 14,000 head came in today. This was enough to tax the capacity of the demand, and while the majority of the stuff moved at steady prices today, there were some losses claimed on heavy weight steers, ranging from 5 to 10 cents. The light steers held steady today, mainly for the reason that when killers balked on them salesmen could find an outlet to feeder buyers, especially for steers of value below \$6.

Top steers today brought \$6.30, and there was a long line of steers at \$5.90 to \$6.25, about 15 per cent. of the steers at \$5.85 and downwards to \$5.40. Feeder buyers are paying up to \$5.90 this week, most of the feeders at \$5.40 to \$5.80, very few under \$5.25, stockers mainly at \$4.90 to \$5.60. Bulk of the cows bring \$4 to \$5, a few up to \$5.25, heifers mostly at \$5 to \$5.80, bulls \$4.25 to \$5, a few at \$5.25, calves \$5.50 to \$8.50.

Hog receipts were far below expectations today, and the result was an active, snappy market, at 10c. higher prices. The run was 11,000 head, only a little more than half as large as a week ago, and two thousand under the early estimate. Many loads brought the top today, \$7.90, and the bulk of sales ranged from \$7.80 to \$7.87½.

Sheep and lambs sold strong today, following the good market on sheep yesterday, and the decline of 10 to 25 cents on lambs then. Some Kansas fed Western lambs sold at \$6.25 today, and ewes brought, \$4.25 wethers worth \$4.75, yearlings \$4.75 to \$5.75. The run is 7,000 today, a sufficient drop from the 16,000 here yesterday to make a good market.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	4,397	16,817	10,903
Fowler	1,989	2,198
S. & S.	4,802	9,450	4,056
Swift	5,296	12,544	6,561
Cudahy	3,384	10,522	4,226
Morris & Co.	4,281	6,648	5,275
Am. D. B. & P. Co.
Ruddy
Butchers	166	193	27
Total	24,315	56,179	33,246

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., Jan. 17.

There is a continued fair volume of cattle being sent to the markets, but the demand is proving equal to the supplies that are coming and there are no more than the normal fluctuations in prices. There is a very good demand for well fattened steers, and they are holding up quite well. Best grades of steers are selling at \$6@6.75; common to fair killers \$5.50@6; best fat cows and heifers \$5@5.50; bulk at \$5.50@5.25; canners and cutters \$3.25@4.25.

In the hog trade there has been some enlargement in supplies, but not enough as yet to start the market on anything like a reliable downward movement. On today's market the bulk sold at \$7.77½@7.85, with the top at \$7.90 and the prices 5 to 10 cents higher than on opening day of the week.

There is continued active demand for all grades of fat muttons, and prices are holding up well. In fact, sheep were some higher today, while lambs were steady. Choice lambs can be quoted at \$6.30, best light yearlings \$5.50, and fat ewes \$3.50@3.85.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York Jan. 20.—Market quiet; Western steam, \$10.65; Middle West, \$10.50; city steam, \$10@10.15; refined Continent, \$11; South American, \$11.75; Brazil, kegs, \$12.75; compound, 8% @ 9c.

Liverpool Provision Markets.

Liverpool, Jan. 20.—(By Cable).—Beef, extra India mess, 125s. Pork, prime mess, 102s. 6d.; shoulders, 58s.; hams, short clear, 62s. 6d. Bacon, Cumberland cut, 62s. 6d.; long clear, 66s.; backs, 59s. 6d. Tallow, prime city, 37s.; choice, 39s. Turpentine, 57s. 10½d. Rosin, common, 15s. 4½d. Lard, spot prime Western, 52s. 6d. American refined in pails, 54s. Cheese, Canadian, finest white new, 59s.; colored, 61s. 6d. American lard (Hamburg), 50 kilos, —. Tallow, Australian (London), 34s. 6d. to 37s. 3d. Cottonseed oil, crude, loose (Hull), 29s. 4½d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

Market easier on lower hogs, with receipts larger than expected.

Tallow.

The market is quiet, with sentiment bearish. City tallow is quoted at 77-16c.

Oleo and Lard Stearine.

The demand continues slow. Market quoted at 9c.

Cottonseed Oil.

Prices easier at the outset on "hedge" selling, with crude slightly lower. Support, however, was good.

Market closed steady in absence of pressure with professional operators inclined to the bull side. Sales, 8,800 bbls. Spot oil, \$7.29@7.45. Crude, prompt, 45½@46c. per gal. Closing quotations on futures: January, \$7.29@7.32; February, \$7.26@7.27; March, \$7.24@7.25; April, \$7.24@7.28; May, \$7.27@7.29; June, \$7.28@7.31; July, \$7.05@7.30; good off oil, \$7.15@7.35; off oil, \$7.05@7.30; winter oil, \$7.70@7.90; summer white, \$7.70@7.99.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, Jan. 20.—Market slow, 10c. lower; quality fair; bulk of prices, \$7.90@7.95; mixed and butcher's, \$7.75@8; heaviest, \$7@8; light weight, \$7.75@8; rough, \$7.70@7.80; Yorkers, \$7.90@8; pigs, \$7.60@8.10; cattle weak; beefs, \$4.80@7; cows and heifers, \$2.60@6.25; Texas steers, \$4.20@5.30; stockers and feeders, \$3.35@5.90; Westerns, \$4.60@5.90. Sheep market weak; natives, \$2.60@4.50; Western, \$2.75@4.40; yearlings, \$4.60@5.70; lambs, \$4.50@6.30.

Kansas City, Jan. 20.—Hog market slow, \$7.55@7.90.

East Buffalo, Jan. 20.—Hog market slow; 4,800 on sale at \$8.30@8.60.

St. Louis, Jan. 20.—Market lower, \$7.80@8.05.

Omaha, Jan. 20.—Hogs 5 to 10c. lower, \$7.60@7.85.

Indianapolis, Jan. 20.—Hogs lower, \$8@8.25.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Jan. 19.—The lard market fluctuates in narrow compass, and the fluctuations are entirely in sympathy with the daily arrivals of hogs. Lard market up when hog arrivals are light and lard market down when hog arrivals are large. The price of neutral lard fluctuates with that of steam lard, but the desire on the part of European churners to buy neutral lard is at the minimum, and they take but small quantities from hand to mouth, and show no inclination to buy ahead. They feel satisfied that by and by lard, and also neutral lard, will be a good deal cheaper. The oleo oil situation is unchanged from what it was last week, and moderate business is doing in the finest grades, but the demand is extremely slack for the lower grades, of which there is getting to be an accumulation all over the country. The outlook is for a steady market for extra oleo and a downward market for the lower grades of oleo.

[Additional Market Reports on page 28.]

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 14, 1911:

CATTLE.

Chicago	31,895
Kansas City	24,315
Omaha	13,087
St. Joseph	13,732
Cudahy	712
Sioux City	5,156
South St. Paul	3,149
Indianapolis	4,026
New York and Jersey City	17,145
Philadelphia	3,599
Pittsburg	4,800

HOGS.

Chicago	123,061
Kansas City	64,179
Omaha	39,833
St. Joseph	33,076
Cudahy	11,412
Sioux City	19,102
Ottumwa	11,179
Cedar Rapids	11,319
South St. Paul	25,067
Indianapolis	24,448
New York and Jersey City	37,200
Philadelphia	5,095
Pittsburg	42,100

SHEEP.

Chicago	94,288
Kansas City	33,246
Omaha	32,535
St. Joseph	13,328
Cudahy	419
Sioux City	1,553
South St. Paul	3,057
Indianapolis	1,560
New York and Jersey City	41,790
Philadelphia	9,245
Pittsburg	15,600

RECEIPTS AT CENTERS

SATURDAY, JANUARY 14, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	300	12,838	1,500
Kansas City	300	3,242	
Omaha	1,000	7,552	
St. Joseph	500	3,000	500
Sioux City	400	2,800	
St. Paul	400	2,900	700
Fort Worth	900	2,200	20
Milwaukee		3,110	
Peoria		900	
Indianapolis	200	2,000	
Cincinnati	333	1,420	117
Pittsburg	200	5,500	1,100
Cleveland	20	2,000	1,000
Buffalo	40	5,600	4,400
New York	2,901	3,248	7,877

MONDAY, JANUARY 16, 1911.

Chicago	38,000	35,259	35,000
Kansas City	16,000	9,196	12,000
Omaha	4,500	4,242	11,000
St. Louis	4,500	4,242	1,800
St. Joseph	1,800	5,000	1,500
Sioux City	4,500	2,800	300
St. Paul	1,400	5,100	1,700
Fort Worth	2,400	2,000	
Milwaukee		3,268	
Peoria		900	
Indianapolis	650	1,500	
Cincinnati	1,922	4,093	270
Pittsburg	3,000	11,000	6,000
Cleveland	500	3,000	2,000
Buffalo	3,260	12,000	15,400
New York	3,465	10,501	15,700

TUESDAY, JANUARY 17, 1911.

Chicago	3,500	14,682	20,000
Kansas City	14,000	11,240	8,000
Omaha	5,300	5,500	11,000
St. Louis	4,000	13,711	2,000
St. Joseph	2,000	6,000	1,500
Sioux City	2,000	2,800	3,000
St. Paul	1,900	5,400	700
Fort Worth	3,400	2,900	
Milwaukee		2,762	
Peoria		800	
Indianapolis	1,300	5,000	
Cincinnati	320	2,555	118
Pittsburg		2,000	1,400
Cleveland	60	1,000	2,000
Buffalo	75	16,000	2,200
New York	402	4,616	2,150

WEDNESDAY, JANUARY 17, 1911.

Chicago	21,000	27,050	25,000
Kansas City	10,000	10,760	10,000
Omaha	4,000	7,100	11,000
St. Louis	4,200	6,966	4,500
St. Joseph	1,500	3,500	1,500
Sioux City	2,000	4,000	300
St. Paul	500	4,100	1,000
Fort Worth	3,000	1,600	100
Milwaukee		7,894	
Peoria		2,000	
Indianapolis	1,750	5,000	
Cincinnati	617	3,351	407
Pittsburg		4,000	
Cleveland	100	2,000	3,000
Buffalo	100	4,000	21,600
New York	1,931	4,819	7,782

THURSDAY, JANUARY 18, 1911.

Chicago	9,000	27,000	17,000
Kansas City	4,000	6,000	8,000
Omaha	3,600	6,200	6,200
St. Louis	3,000	9,331	4,500
St. Joseph	1,200	3,500	700
Sioux City	1,000	3,000	500
St. Paul	600	3,000	500
Fort Worth	1,300	2,500	
Milwaukee		6,295	
Peoria		1,700	
Indianapolis		6,000	
Cincinnati	1,920	3,753	103
Pittsburg		5,200	3,000
Buffalo	50	4,000	15,000
New York	1,022	1,108	2,768

FRIDAY, JANUARY 20, 1911.

Chicago	4,000	27,000	10,000
Kansas City	1,500	4,000	2,000
Omaha	1,300	5,100	2,200
St. Louis	1,800	8,500	
St. Joseph	3,000	3,500	500
Sioux City	800	5,000	100
Fort Worth	1,600	2,000	
St. Paul	1,000	4,500	4,200

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JANUARY 16, 1911.

	Beef.	Calves.	Sheep and lambs.	Hogs.
Jersey City	1,586	1,233	11,866	17,352
New York	4,259	2,025	5,089	15,098
Lehigh Valley	3,586	505	7,696	
Central Union	4,091	485	17,106	
Scattering		132	33	4,750
Totals	13,522	4,380	41,790	37,200
Totals last week	11,768	3,196	32,559	28,664

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Swift Beef Co., St. Paul	—	—	940
Swift Beef Co., Minneapolis	—	—	350
Morris Beef Co., St. Paul	—	—	408
Schubert & Son, Minneapolis	407	—	600
J. Shamberger & Son, Minneapolis	332	—	—
W. Daniels, Bermudian	18	—	—
Total exports	757	—	2,358
Total exports last week	1,514	330	2,700

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JANUARY 16, 1911.

	Live cattle.	Live sheep.	Qrs. of beef.
Exports from—			
New York	757	—	2,358
Boston	960	—	—
Philadelphia	406	—	—
Portland	400	—	452
Exports to—			
London	1,145	—	2,358
Liverpool	1,059	—	452
Manchester	301	—	—
Bermuda and West Indies	15	—	—
Totals to all ports	2,523	—	2,810
Totals to all ports last week	5,515	1,283	2,950

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Retail Section

NOW IS THE TIME TO FIGURE ICE BILLS

Butcher Should Do His Own Figuring on Refrigeration Cost

Now that we are in the midst of winter the butcher is inclined to put the subject of the refrigerating machine far from his thoughts. The ice bill has been worrying him all the summer and he is glad to see it drop, and is willing to let it go at that.

But now or never is the time to think deeply on the subject. When the refrigerating machine salesman comes around "pump" him. Get figures from him—not theoretical ones, but figures from actual tests made in butcher shops. Get out your ice bills. Do a little calculating.

A prominent ice machine builder has said: "If the butcher will do the figuring himself, we will get his order without a salesman going near him." So even the man who wants the butcher to buy a machine of him is willing to stand by just what the butcher's figures show. The difficulty seems to be in getting the butcher started on the figuring.

Manufacturers of refrigerating machinery are aiming to meet every need of the butcher. His needs are perhaps a trifle different from that of the ordinary operator of refrigerating machinery. His shop is closed at night, and he has no skilled labor to operate his machine. Therefore, the automatic or semi-automatic type of machine is being developed for his particular need. In speaking of this development, a prominent authority, F. E. Matthews, the New York refrigerating engineer, says:

"The first step to reduce the cost of attendance in small plants is to eliminate night operation by the use of the brine circulating system, in which it is only necessary to operate a small pump for the circulation of the chilled brine through the cold storage compartments, while the primary refrigerating machinery is shut down.

"The use of small brine systems, however, does not greatly lower the capacity limit below which it is commercially practicable to install small machines, as the first cost of the equipment increases as the time of operation decreases. A plant operating for eight hours per day, for instance, must be at least three times as large as a plant of sufficient capacity to produce the same amount of refrigeration when operated 24 hours per day."

"As a matter of fact, the power consumption of the larger plant will be more than three times as great, because of the much lower efficiency under which the brine system operates, because of the additional heat exchange that it interposes between the refrigerant and the product cooled. Fortunately for the small plant this increased first cost and increased cost of power is often of secondary importance to that of attendance, and many small brine circulation systems operated from 8 to 16 hours per day under combustion or steam engines, or electric motors where the power is employed for other purposes, are in commercial use among small consumers of refrigeration.

"Instead of the ordinary brine circulation system, a number of builders are now installing what may be called a congealing tank system. In such a system the expansion coils, instead of being placed in a large brine cooling tank, usually outside of the compartments to be cooled, are divided into a number of smaller coils, installed in thin

galvanized iron brine tanks conveniently arranged on the walls of the cold storage rooms.

"This system eliminates the cost of the brine pump and power to operate it as well as the brine tank and the space which it occupies, not to mention necessary insulation and unavoidable radiation losses. The congealing tanks occupy a little more cold storage space than would be required for the direct expansion or brine coils, and congealing tank systems compare very favorably in convenience and cost of operation with the brine circulating systems.

"Where electric power is used the duties of the attendant are somewhat lessened. The adjustment of expansion valves, lubrication and precautions for safety, demand more or less constant attention in the ordinary system, so that slightly lightening the work of the attendants does not materially reduce the cost of operation. The use of automatic expansion valves, machines so designed as to be self-lubricating, and reliable safety devices designed to protect the system against abnormal pressures resulting from failure of water supply, or the accidental closing of wrong valves, eliminates these most important duties of the attendant and enables the cost of operation to be proportionally decreased."

These facts should be borne in mind by the butcher. He need fear no longer the revolving wheels, the oil, the dirt, the hiring of an engineer especially to attend to the machine. A man of ordinary intelligence can take care of the latter-day type of machine, and he will not have to devote a pile of time to it, either!

"Get a calculation," Mr. Butcher. See what the small refrigerating machine can do for you. The manufacturers are ready and willing to aid you in your calculating, but they are perfectly willing to have you do the actual figuring. They are not afraid of the result.

HIGH PRICES OF MEAT IN HUNGARY.

The prices of meat in Hungary, though the country is essentially agricultural in character, are higher than elsewhere in Europe, writes Consul-General Paul Nash from Budapest. It is true that during the past decade the price of meat has advanced throughout the whole of Europe, but in Hungary one would expect to find the minimum prices.

A comparison of the rise in the wholesale price of beef in 1909 over the preceding year in the capitals of Germany, France, Austria and Hungary is most instructive, and the increase in price per 100 pounds was as follows: Berlin, \$1.06; Paris, \$1.15; Vienna, \$1.44, and Budapest, \$1.97. In veal and pork the percentage of increase was as follows: Berlin, veal 27, pork 27.4; Vienna, veal 19.8, pork 11.3; Budapest, veal 27.5, pork 37.4.

The increase in the average wholesale prices from 1908 to 1910 at the Budapest central market is shown in the following table, the unit of weight being 100 pounds:

	1908.	1909.	1910.
Beef:			
First cut	\$12.36	\$12.18	\$14.49
Second cut	10.33	10.06	12.64
Veal	10.80	11.51	15.22
Pork	11.44	13.10	14.30

The retail dealer charges an average of any-

where from 40 per cent. to 165 per cent. more than the wholesale price. For example, this year the average retail price of beef, first cut, has been 23.2 cents per pound more than the wholesale price, but it must be remembered that the finest parts of the first cut sell as high as 51 cents per pound.

The causes which have brought about these high prices are not altogether clear. The butchers and the industrial classes generally place the responsibility on the stock raisers, while the breeders say that the butchers and dealers are to blame. Breeding has not been able to keep pace with the export and the home consumption. The decrease in the number of head of cattle from 1908 to 1909, as shown in the following table, is such that should the same rate continue the depletion will result in a further increase in prices:

	1908.	1909.	Decrease.
Cattle	6,446,477	6,239,864	206,613
Hogs	5,358,802	4,790,379	568,423
Sheep	7,872,742	7,356,535	516,207

This decrease is explained in part by the relation of imports to exports for the past four years:

	1906.	1907.	1908.	1909.
Neat cattle:				
Imports	32,385	44,882	15,306	9,873
Exports	312,312	279,312	395,649	431,515
Hogs:				
Imports	64,068	11,414	3,100	1,166
Exports	425,189	392,469	504,529	674,561

The import and export of sheep has not affected the high prices. Probably for the same reasons that make mutton very unpopular in the cattle-raising districts of America, this meat is also looked down upon in Hungary. The herds are maintained essentially for their wool and the price of mutton has but little effect upon the prices of beef, veal and pork. The great decrease in the import of cattle from 1907 to 1909 is accounted for by the abrogation of the commercial treaties with Serbia and Roumania, the two principal sources of supply.

Various measures have been suggested to solve the question of high meat prices; among them the free importation of Serbian and Roumanian cattle and of frozen meat from America. A limited importation of cattle from the Balkan States is to be allowed, but as yet the prospects for the importation of frozen meat seems to be rather uncertain. Intensive culture is slowly but surely progressing and the agricultural classes are already beginning to realize that the large areas required for raising cattle can be more profitably employed for other purposes.

LOCAL AND PERSONAL.

George Shearlock has opened up a new meat market in the Waggoner store building at Eureka, Kan.

Joe Burnside has succeeded Gallagher & Burnside as owner of the City Meat Market at Beattie, Kan.

J. M. Yocum has engaged in the meat business at Osawatimie, Kan.

A. J. Houghton has purchased the Eagle Market from Bellport Bros. at La Crosse, Kan.

A. M. Cryderman is soon to engage in the meat business in a building which he is now erecting at Neodesha, Kan.

J. F. Fritts has established himself in the meat business at Luray, Kan.

Chas. Rutter has leased a building and will open a butcher shop at Jamestown, Kan.

B. F. Liebert, Sr., has sold his meat market at Cement, Okla., to J. R. Moss, and has moved to Fort Cobb, Colo.

Moody Brice, of Ramona, Okla., will engage in the meat business at Pittsburg, Okla.

Fred Lietzke has purchased the meat market of Frank Byrne & Co. at Augusta, Kan.

Chas. McGregor has sold out his stock of meats at Manton, Mich., to William Bradford.

Chas. Perry has purchased the interest of his partner and will continue in the meat business at Otsego, Mich.

Ralph Dukes has purchased the meat business of Garret Van Alsbury at Hart, Mich.

Joseph Johnson & Son have succeeded J. C. Booth in the meat business at Traverse City, Mich.

L. W. Ehle, Jr., has disposed of his butcher shop at Dorr, Mich., to Lewis Flesher.

Emery Randall has succeeded Randall & Parker in the meat business at Bangor, Mich.

Dukes & Thompson, of Cobmoosa, Mich., have purchased the butcher shop of Walter Sprague, in Kent City.

Lodewyk Bros. are just engaging in the meat business at Cadillac, Mich.

Johnson & Arvin have engaged in the meat and grocery business at Lynn, Ind.

B. Pete is installing a meat market at 115 Central avenue, Minneapolis, Minn.

Frank Flanning has succeeded to the meat business of White & Flanning at Blaine, Wash.

The Bergman Meat Market at Sebek, Minn., has been destroyed by fire.

Morgan Brothers have opened a new meat market at Chester, Pa.

The James Patterson Company, Port Chester, N. Y., has been incorporated with a capital stock of \$2,000 to deal in meats and provisions by James Patterson and others.

The meat firm of Bull Brothers at Gardner, Ill., has been dissolved.

The Brennan & Kane Company, Waterbury, Conn., has been incorporated with \$5,000 capital stock to deal in meats, etc., by J. A. Brennan, E. E. Kane and L. Brennan.

J. E. Siveger has opened a new meat market at Carlisle, Pa.

Nichol & Hall are to open a meat market at Lorain, O.

The meat market of P. A. Speitel at Philadelphia, Pa., has been damaged by fire.

Officers for Butchers & Drovers' Association, of Detroit, Mich., were elected last week as follows: President, John Geman; vice-president, Anthony Wigard; corresponding secretary, Conrad Keir; financial secretary, Joseph Funke; treasurer, Henry Nester; marshal, Louis Wolansky; banner bearer, Frank Weiss; trustees, L. Einhearsner, R. Stahl, Charles Ochs, Frank Lux, Fred Elb, W. Schweizberger and Tony Kiefer.

A. Pickett has sold his meat market at Manchester, Vt., to J. Amidon.

R. L. McCormick will open a meat market at West Rutland, Vt.

E. C. Swovirland will open a meat market at Urbana, Ind.

R. A. Schouten, a meat dealer at Staatsburg, N. Y., died last week.

Seyberts' new meat market at Dixon, Ill., was opened last week.

Fire damaged the meat market of W. C. Pfeil at Pittsburg, Pa.

The Front Street Meat Market at Bradford, Ark., has been destroyed by fire.

Isaac Frank, the oldest meat dealer at Dayton, O., died at his home last week from paralysis.

CANNOT REFUSE OLEO LICENSES.

(Continued from page 15.)

food commissioner was not clothed with any discretionary powers to inquire into any such violations of law in this proceeding and that all such allegations were immaterial and irrelevant.

The court therefore holds that "the present inquiry is solely as to the discretion vested in the dairy and food commissioner." The opinion then quotes from the act of

May, 1901, covering the matter of application for oleo licenses.

The act says that "If the said application is satisfactory to the said dairy and food commissioner and said name and style shall not in the judgment of the dairy and food commissioner be calculated to deceive or mislead the public, as to the real nature of the business so proposed or carried on, he shall issue to the applicant or applicants a license."

"This statute," says the court, "requires the dairy and food commissioner to issue licenses upon payment of the fees when applications are made in the prescribed form and when the name and style under which the business is to be carried on are not calculated to mislead the public. The legislature has not given the dairy and food commissioner authority to refuse the granting of such licenses because of previous misconduct of an applicant."

Robert C. Dotson, president of the Eastern Provision Company, said in reference to the decision:

"We had full confidence from the beginning that we would win in our proceeding against the dairy and food commissioner. The contest which has just been decided in our favor was one which had been threatened for a long time, and it is well to have the matter decided.

"The law in question, the act of 1901, was passed by the legislature at a time when all oleomargarine was taxed by the government at the rate of 2 cents per pound, and was intended to cover sales of artificially colored product. In 1902 the government passed a law taxing the artificially colored product at 10 cents per pound, and the natural or free from artificial color product at one-quarter cent a pound.

"At first, under the new government law, all oleomargarine made under the quarter-cent per pound tax was almost pure white, but in recent years certain changes of the old formula to arrive at a higher standard of quality have resulted in a product possessing a very desirable shade of natural color, and which is correctly taxed by the government at the lower rate of taxation and passed by the pure food department of the government.

"An impression seems to have gone out that we persistently sell artificially colored butterine. We do not. On the contrary, every pound of butterine product we sell or offer for sale is absolutely free from artificial coloring.

"The situation now is that the dairy and food commissioner has no right to refuse to issue a license to any applicant for the sale of oleomargarine of natural color, no matter how high the color may be, and, as we have won in court eight out of nineteen cases tried, where the sale of oleomargarine of high natural color was the only violation, it practically settles all contention, and sales of oleomargarine should now be more general among merchants of the better class, and its consumption materially increased.

"It is only a question of a short time when fair legislation, governing the sale of butterine, which is recognized as a pure food product, will be enacted. The public should be entitled to buy oleomargarine if it prefers it to butter, and thousands of converts are being made every day."

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Di Rosa, G., 750 2d ave.; C. Fradella, \$100.
Gluck, Abr., 10 E. 113th st.; Jos. Levy & Co., \$175.
Galasso, Salvatore, 2337 1st ave.; S. Levy, \$150.
Kotler, S., 514 E. 12th st.; F. Lesser, \$35.
Meyerwitz, David, 473 E. Houston st.; F. Lesser, \$50.
Schupferling, Wm., 573 2d ave.; New York Butchers Dressed Meat Co., \$200.

Tunick, Sam., 1491 Brook ave.; F. Lesser, \$150.
Zelnfeld, M., 311-13 E. 3d st.; F. Lesser, \$100.

MANHATTAN BILLS OF SALE.

Rader, Wm., 529 Lenox ave.; S. Hutter, \$425.

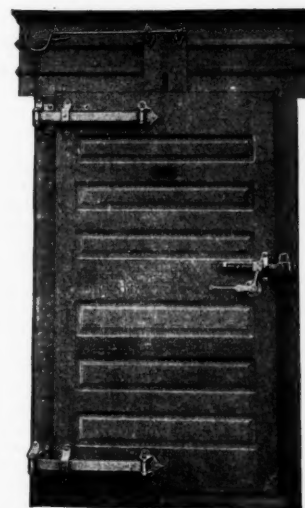
BROOKLYN MORTGAGES.

Arlotto, Jos., 1729-33 80th; Jos. Rosenberg, \$100.
Berger, Sam., 68 Scholes; Van Iderstine Co., \$75.
Berger, Bene, 319 S. 1st; Van Iderstine Co., \$100.
Cohen, Hyman, 395 Osborne; United Dressed Beef Co., \$125.
Cahonowsky, Fewish, 668 Sutter ave.; Levy Bros., \$75.
Einstein, Abr., 206-S Scholes; Van Iderstine Co., \$85.
Elsenberg, Eli, 237 Lefferts ave.; Gustave Selner, \$40.
Fleck, Geo. J., 563 Rogers ave.; Geo. Fleck, Jr., \$1,000.
Koshansky, Jakob, 34 Bristol; Levy Bros., \$50.
Mone, Israel & Abr. Gendler; Abr. Berkman, \$50.
Peluso, Antonio, 64th, cor. New Utrecht ave.; Gustave Selner, \$60.
Schumer, Sam., W. 3d, C. I.; Jos. Rosenberg, \$20.
Spinner, Sam., 196 Floyd; Gustave Selner, \$45.
Spiegelman, Sam'l, 167 Riverdale ave.; Van Iderstine Co., \$70.
Seligrotsky, Abr., 290 Livonia; Levy Bros., \$50.
Tremont, Jos., 210 Degraw; Gustave Selner, \$60.

BROOKLYN BILLS OF SALE.

Elkin, Philip, 551 Bushwick ave.; Julius Meyer, \$300.
Rosenman, Chas., 307 S. 3d.; Jos. Sosenman, \$200.
Zimmerman, Nathan, 165 Fort Greene pl.; Levy & Kaufman.

TO STAND THE GAFF



Packers and warehousemen want a door on their coolers and freezers that will "stand the gaff." They want a fastener that's easy to work and yet is a sure locker.

We have bid on and landed some of the biggest packers' jobs there were to be had. Shows our doors and our prices are right, doesn't it? We'll give you a list of these jobs if you want it.

Find out about our door by writing us or ask any of our customers their opinion.

Write for Catalog.

JONES COLD STORE DOOR CO.
Hagerstown, Maryland

New York Section

F. B. Cooper, manager of the Swift provision business in this territory, was in Chicago this week.

John Yoakum, manager of the plant of Swift & Company at Seattle, Wash., was in New York this week.

Swift & Company's sales of fresh beef in New York City for the week ending January 14 averaged 8.93 cents per pound.

Superintendent McCauley of the United Dressed Beef Company's plant has been confined to his home by illness this week.

J. W. Hamilton, assistant to General Manager G. J. Edwards, of Swift & Company's New York district, is back at his desk, after a serious illness of several weeks.

The annual beefsteak dinner given by the United Dressed Beef Company employees to their friends in the trade occurs at the Palm Garden on the night of January 30.

Charles Breese has severed his connection as manager of the Wallabout branch of Louis Stutz & Sons, in which position he had served for two years. Louis Stutz, Jr., has taken the management.

Social events in the meat trade about to occur include the ball of the Bronx Branch, Master Butchers, at Ebling's Casino, on the night of January 26, and the New York Butchers' Dressed Meat Company employees ball at the Palm Garden the next evening.

Albert Hovey withdrew from his position with Morris & Company at the Williamsburg Market last week. It is said he will go with Morrell & Company in Manhattan market. Arthur B. Thulin, late of the Boston Branch of Swift & Company, succeeds Hovey in the Morris house.

C. N. Lavery, of Atlanta, Ga., manager of the Swift branch house interests in the Southeastern territory, was in New York last week and attended the dinner to general manager Edwards. Mr. Lavery is a hustler and is building up a big Swift business in his section.

It is said that L. Oppenheimer, who operates some 26 butcher shops in Manhattan, has planned to go into the grocery business, and will add a grocery department to

each of his present stores. It is understood that Mr. Oppenheimer purposes to extend his operations in groceries to Brooklyn and perhaps to other boroughs of Greater New York.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending January 14, 1911, as follows: Meat.—Manhattan, 3,807 lbs.; Brooklyn, 6,678 lbs.; total, 10,485 lbs. Fish.—Manhattan, 370 lbs. Poultry and game.—Manhattan, 2,215 lbs.; Brooklyn, 115 lbs.; total, 2,330 lbs.

CONRON TO HANDLE LIVE POULTRY.

On or about February 1 it is stated that Conron Bros. Company, who are doing a dressed poultry, egg, butter and dressed meat business at four of the best located distributing centers in Greater New York, will open at Nos. 661 and 663 Brook avenue, New York City, a separate department for the sale of all kinds of live poultry in large or small quantities. Every convenience will be offered to shippers and customers for prompt and economical deliveries, cars of live poultry being placed directly and unloaded in front of the door. This new Conron move has excited much interest in the local trade.

DIAMAND EQUIPS MANY MARKETS.

Elias Diamand, the well-known butcher fixture man of No. 294 Stanton street, has recently fitted up the following markets in his usual good style and perfect workmanship: Thos. Hooker, 35 Richmond avenue, Staten Island; A. F. Dangler, 4405 Third avenue, Brooklyn; A. F. Grimm, 569 Amsterdam avenue; Gustave Frankenberg, 2853 Eighth avenue; Joseph Arlotto, 1729 Eighth street, Bath Beach; Max Gerber, 335 Crimmins avenue, the Bronx; Wm. Giannone, 331 East Eleventh street; Joseph Bindler, 275 Seventh avenue; Meyer Levinson and Joe Jacobson, 1078 Manhattan avenue, Brooklyn.

DINNER TO GEN. MGR. G. J. EDWARDS.

A dinner was given last Saturday evening at the Cafe Martin by nearly 90 heads of departments and branch house managers of the New York territory of Swift & Company in honor of general manager George J. Edwards. It was a complete surprise to Mr. Edwards, and it had to be, for he is a modest man and would never have permitted such

a demonstration in his honor could he have prevented it.

Indeed, he did stop such a movement once before, but this time "the boys" stole a march on him, and there never was a more surprised man on earth than Mr. Edwards when he was shown into the dining room at Martin's where eighty odd of his fellow-workers and subordinates were waiting to give him a send-off. Piloted by credit manager A. C. Dean, on the plea of a "small dinner party of four," the unsuspecting victim was pushed inside the banquet hall door before he even "smelled a mouse." There he saw a sight that made his eyes pop out of his head, and several courses of the dinner had passed before he really "came to."

The dinner was managed by a committee consisting of A. C. Dean, head of the credit department; A. F. Hallenbeck, manager of the Thirteenth street market, and F. L. Gaudreaux, manager of the soap department. Those present included heads of all departments under Mr. Edwards, all branch house and country house managers in the district, and various plant officials in this district, besides guests from Chicago and other cities—all in the Swift service. Harold Swift and F. A. Fowler, the latter the head of the Swift beef and branch house departments for the entire country, came on from Chicago, and James Bathgate, jr., and Harry Swift of Newark, C. N. Lavery, of Atlanta, Ga., manager of the Swift Southeastern territory, and other officials were present.

After a seven-course dinner in the true Martin style chairman A. C. Dean welcomed the guests, and, after paying tribute to the guest of honor, Mr. Edwards, introduced the toast master, who was vice-president W. H. Noyes of Swift & Company of New York. Mr. Noyes discharged his duties in his customary breezy style, and kept the fun going for several hours. He paid a glowing tribute to his friend and associate, Mr. Edwards, and in behalf of those present fastened in Mr. Edwards' scarf a handsome pearl and diamond pin as a memento of the evening. The recipient of all these honors was much overcome. In spite of his reputation as a silver-tongued orator, he could muster but a few words of grateful thanks, which were received, however, with three cheers and a tiger by the standing assemblage.

The toastmaster read a telegram from George L. McCarthy, secretary of the American Meat Packers' Association, who was detained in Washington on official business and regretted his inability to be present to do honor to the guest of the evening.

Other speakers of the evening, each of whom told of his associations with Mr. Edwards and the friendship such associations had engendered, included Jas. Bathgate, Jr., Newark, "What I know about Edwards"; T. C. Sullivan, New York, "What and whom we represent"; F. J. Foss, Jersey City, "New York, Brooklyn and Jersey City Houses"; H. S. Peare, Yonkers, "Country Houses"; R. D. Evans, Newark, "Harrison Branch"; P. D. Manchee, Jersey City, "Jersey City Plant."

WHOLESALE

LIVE POULTRY

DEPARTMENT

OF

CONRON BROS. COMPANY

at Nos. 661 to 663 Brook Avenue, New York City, with *railroad facilities for unloading cars of live poultry direct into the house, enabling them to handle live poultry to advantage. Will open the business about February 1st. Every convenience will be offered to shippers of and dealers in live poultry.*

The following also spoke: Frank A. Fowler, of Chicago; Harold Swift, of Chicago; Paul I. Aldrich, of New York; Bert Fullerton, of Paterson; Harry Swift, of Newark; C. N. Lavery, of Atlanta, Ga.; J. C. Brady, of Jersey City; F. B. Cooper, of New York; T. P. Kidd, of New York; Thos. Hicks, of New York; Walter Frazer, of Jersey City; F. L. Gaudreaux, of New York; W. R. Whiteman, of New York, and F. J. Benkart, of New York.

Those present besides Messrs. Edwards, Noyes, Fowler and Harold Swift included the following:

Departmental Heads.—Tuttle Culver, F. B. Cooper, F. L. Gaudreaux, A. C. Dean, T. C. Sullivan, T. P. Kidd, R. B. Neff, B. L. Delbridge, C. Bente, H. J. Dickough, D. L. Gross, W. R. Whiteman, F. J. Leonard, H. L. Lozier, R. W. Alexander, Frank Haight, H. Hickerson, F. G. Acers, W. L. Walthour.

East Side Plant.—W. H. Noyes, Chas. McDonald, John Hildreth, John L. Beach, Thos. Graham.

Jersey City Plant.—P. D. Manchee, J. Brady, H. L. Stevens, D. W. Frazer, H. F. Ames.

Harrison Plant, N. J.—R. D. Evans, J. C. Doty, J. F. Straus, E. L. Phipps.

Produce Exchange, N. Y.—F. J. Benkart. New York, Brooklyn and Jersey City Houses.—E. M. Bell, manager Barclay Street Market; J. A. Russell, manager Manhattan Market; W. T. Harrington, manager Gansevoort; W. F. Frantz, manager Westchester; C. S. Ferguson, manager West Harlem; Wm. Murdoch, manager Murray Hill; M. Sheehan, manager W. 39th street; F. J. Foss, manager Packing House Market, Jersey City; R. D. Pyle, manager Wayne Market; J. C. Schmidt, manager Williamsburg; C. E. Heller, manager Atlantic avenue; E. C. Howes, manager Brooklyn; M. J. McInerney, manager Ft. Greene; I. J. Page, manager 11th avenue; A. F. Hallenbeck, manager Thirteenth street; L. K. Baldwin, Thirteenth street; J. O'Byrne, Thirteenth street; Geo. V. McCarthy, Westchester; F. Mallon, Westchester.

Country Houses.—R. W. Fulton, manager Orange; G. W. Morley, manager Haverstraw; B. C. Burger, manager Newburg; H. S. Pearce, manager Yonkers; W. F. Cleary, manager New Rochelle; C. C. Lee, manager Stamford; J. H. Dwyer, manager Danbury; G. W. Seely, manager Bridgeport; P. C. Shaw, manager Flushing; A. B. Cummings, manager Stapleton; John C. Ferguson, manager Bayonne; C. A. Eldredge, manager Long Branch; T. H. Littlefield, manager Asbury Park; S. J. Roberts, manager Morristown; C. W. Wood, manager New Brunswick; A. Gibbs, manager Elizabeth; W. F. Wright, manager Somerville; Frank Morris, manager Plainfield; A. E. Powers, manager Port Jervis; N. L. Hoyt, Stamford; H. L. Sleight, Newburg; J. A. Robinson, Bayonne.

Outside guests were J. E. Bathgate, Jr., Newark; Harry Swift, Newark; the Messrs. Fullerton, Paterson; Thos. Hicks, manager Metropolitan Hotel Supply Co.; John Fetterly, manager New York Independent Meat Company.

EAST SIDE MASTER BUTCHERS' BALL.

The seventeenth annual entertainment and ball of the East Side Branch, United Master Butchers, held at Palm Garden, Thursday evening, January 11, was one of the most successful and brilliant ever given by this popular body of famous craftsmen. The hall was magnificently decorated. Gold and white predominated and the boxes were festooned with banners. The vaudeville performance alone was well worth the price of admission, as headliners from all the first-class vaudeville houses were there with their star acts.

The hall was crowded to its capacity and all the different parts to the entertainment ran along like a well-oiled machine, due to the efforts of such men as the Chesterfieldian George Thomson; the active Wm. T. Hornidge, who took care of the press; the stately floor manager, Arnold Kallman; the dapper

Charles Young; the great, big, good-natured National president, Edward F. O'Neill; the suave George Shaffer, the alert chairman, August Grimm; and that hard worker in the cause, Louis Goldschmidt. It would be hard to beat that bunch, every one of them a host in himself, an authority on meats and experts at running anything from an air ship to a swell ball.

The committees in charge were as follows: Arrangements.—Aug. F. Grimm, chairman; Ad. Buxbaum, treasurer; Wm. T. Hornidge, secretary. Reception.—Louis Goldschmidt, chairman; Geo. H. Shaffer, John T. Bauer, Jac. Schmidt, Louis Levy, Benj. Landauer, N. A. Eisler, Max Hecht, Edw. F. O'Neill, Geo. Thomas, Moe Heins, Herman Levy, Michael Utter, L. Oppenheimer, Jos. Kahn. Press.—Geo. Thomson and Wm. T. Hornidge. Floor manager, Arnold Kallman. Assistant floor manager.—Jos. Heim. Floor.—I. Karpf, L. Buchsbaum, Aug. Dressler, Benj. Wertheimer, A. Reichenberg, Sol. Werdenschlag, A. Buxbaum, N. Kramer, Geo. W. Diggins, C. Kuhlthau, Benj. Isenberg, Jos. Brown.

The officers of the East Side branch are: Geo. Thomson, president; Leo. Steiner, 1st vice-president; Ben. Stearn, 2nd vice-president; Moe Heins, treasurer; Chas. Young, recording secretary; N. Rosenau, financial secretary; M. I. Brennwasser, corresponding secretary; Jos. Meyer, sergeant-at-arms. Trustees: Geo. H. Shaffer, Jacob Schmidt, Moe Heins, Ad. Buxbaum, Geo. Thomson, Herman Levy.

Among those in the boxes were the following:

Box 1. M. I. Brennwasser and wife, Hy. Brennwasser and wife, J. Harlheimer and Miss Hart, I. Brennwasser and wife, Sam Mark and mother, Mr. and Mrs. Peyser. Box 2. A. Kallman and wife, E. Greenwald and wife, H. Kallmann and wife, J. Baldweg and wife, J. Oppenheimer. Box 3. Geo. Thomson and wife, Miss Jennie Thomson, Dr. and Mrs. Van Hulm, Mr. Berazr. Box 4. S. & S. Co.'s box—General Superintendent A. F. Reis, Louis Joseph and wife, Willie Wirsing and wife, M. M. Behrend and Miss Schoenfeld, Wm. Robinson and Miss Stuart, A. Marx, Joe Bauer and Miss Steenhart, S. Bachenheimer. Box 5. Jos. Stern & Sons' box—"Mannie" Kohn and wife, L. Mausbach and wife, S. Appel and wife, Emil Half and wife, Sidney Half and S. Newman. Box 6. Swift & Co.'s box—M. Levin and wife, J. L. Beach, C. B. Brown, Geo. Campbell. Box 7. Geo. H. Shaffer and Geo. H. Shaffer, Jr. Box 8. Chas. Young and son, Geo. Young and wife, Joe Hammerl and wife, Miss A. Hammerl and A. Hammerl. Box 9. Wm. T. Hornidge and friends. Box 10. Edward F. O'Neill, wife and three sons. Boxes 11, 12 and 13. Visitors from the West Side Branch—Jac. Drumm and wife, Dan Hecht and wife, Gus Lowenthal and wife, A. Morgenthaler and wife, Max Kirschbaum and wife, Geo. Kirschbaum and wife, Julius Kirschbaum and Miss L. Joseph, Al. Kirschbaum and wife, Herman Kirschbaum and

wife, E. Strauss and Mrs. Kersberger of Rochester, Wm. Ziegler and wife, Al. Rieger and wife, Misses E. and M. Heyman, Norman and Abe Lindner. Box 14. A. C. Sluiter of Flushing, Adam Wadenklee and a Brooklyn delegation, Wm. Schneider and wife, Eddie Klesper and wife, Frank P. Burck, wife and son Arthur, Louis Lamm, Jac. Wyler, J. G. Adams, M. Levy. Box 15. Wm. G. Wagner and sons, Richard and Frank, Jac. and I. Israelson and Colonel Sam Praeger. Box 16. Aug. F. Grimm and wife and Miss Charlotte Grimm, H. H. Chipps and wife, Fred Grimm, Mr. and Mrs. Busch and son, Mrs. Riels, Carl Riels, F. Riels, C. Riels and Harold Ward. Boxes 17 and 18. Visitors from Bronx Branch—Chris Schuck and wife, Chris, Jr., and Miss Schuck, Frank Cramer and Miss Cramer, John Machovsky, Gus Levy and wife, Ernst Schoeppe and F. Vogelsanger. Box 19. Ben Stern and wife, Joe Meyer and wife, L. Loeb and wife. Box 20. Morris Brennwasser, wife and family, L. Heitenstein and family, S. Rotenhausler and wife. Box 21. M. Heins, wife and two daughters, Jac. Schmidt and wife and daughter, M. Lowenstein and wife, R. Fedler, H. Heyman and wife, Mrs. Colm. Box 22. Herman Levy and wife and Louis Levy and wife, with many friends. Box 23. New York Butchers' Dressed Meat Co.'s box—Mayer Meyer and wife, M. Meyer and wife, "Dick" Meyer, Louis Oppenheimer, Jac. Kleeblatt and wife, Joe Oppenheimer and Miss Kleeblatt, J. Kallabach and wife, Ike Meyer, S. Schuman. Box 24. United Dressed Beef Co.'s box—Morris Meyer, Mr. Solblum and wife, Ben Strauss and wife, Isaac Israelson and wife, Fred Eintracht, H. A. Wallenstein. Box 25. L. Goldschmidt and wife and Miss Davidson, Jake Bloch and wife, Monroe Kahn, S. Kaufman and wife and Joseph Oppenheimer. Box 26. Joe Heim and wife and son Millon, Henry Hart, Miss Loeb, Sol Ringer and wife, Leo Zimmermann and wife, George Eisenbach, George Kirschbaum and wife and Max Kirschbaum and wife. Box 27. Joe Brown and wife, Chas. Bickart and many friends.

Charles Wicke, of the A. C. Wicke Manufacturing Co., was present with his sister, Thomas Harris, of "scrapple" fame, was also a guest. Among others were noticed: President Edward F. O'Neill, of the national organization; State President A. C. Sluiter, of Flushing; Vice-President Frank P. Burck, of Brooklyn; State Secretary Dan J. Haley, of Troy; Treasurer Louis Lamm, of Brooklyn; Outside Guard Gus Levy, of The Bronx; Trustee Adam Wadenklee, of West Harlem; A. Buxbaum and wife, Aug. Dressler and wife, M. and A. Dreyfus, George W. Diggins, Gus Gitterman and wife, M. Utter and wife, Ike Karpf and wife, Jac. Karpf and wife, M. Karpf and daughters from Yonkers, Nat Kramer, S. Lewald and wife, Joseph Meyer and wife, L. Mansbach and wife, I. Sternfels and wife, C. Sternfels and wife, Ben Stern and wife, Chas. Schlott and wife, Leo Steiner and wife, Otto Weiss and wife, Emil Haff, wife and son; Julius Deitz and many more.

A. C. WICKE MFG. CO. BUTCHERS' FIXTURES, ICE HOUSES AND COMPLETE MARKET EQUIPMENTS 406-412 East 102d St. NEW YORK CITY Telephone 5687 Lenox

WEST SIDE BANK 8th Avenue and 34th Street And Safe Deposit Vaults Capital \$200,000 Organized 1869 Surplus 1,000,000 C. F. TIETJEN, Pres. CHAS. ROHE, 2nd Vice-Pres. F. L. LELAND, Vice-Pres. THEO. M. BERTINE, 3rd Vice-Pres. WALTER WESTERVELT, Cashier

We call particular attention to the

WEST SIDE SAFE DEPOSIT VAULTS

which are unsurpassed for security in the metropolis of Greater New York
Exchange on England, Ireland and Germany.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$6.25@6.85
Poor to fair native steers.....	5.00@6.10
Oxen and stags.....	3.00@6.20
Bulls and dry cows.....	2.40@5.40
Good to choice native steers one year ago..	6.00@7.15

LIVE CALVES.

Live real calves, common to prime, per 100 lbs.....	8.00@11.00
Live real calves, culls, per 100 lbs.....	5.50@ 6.00
Live calves, Western, per 100 lbs.....	6.00@ 6.75

LIVE SHEEP AND LAMBS.

Live lambs, fair to prime.....	6.50@ 6.75
Live lambs, yearlings.....	@ 6.00
Live lambs, culls, per 100 lbs.....	@ 5.00
Live sheep, prime, per 100 lbs.....	@ 4.50
Live sheep, common to good.....	3.00@ 4.00
Live sheep, culls, per 100 lbs.....	@ 2.00

LIVE HOGS.

Hogs, heavy.....	@ 8.75
Hogs, medium.....	@ 8.50
Hogs, 140 lbs.....	@ 8.85
Pigs.....	9.00@ 9.10
Rough.....	7½@ 8

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	10 @ 10½
Choice native light.....	10 @ 10½
Common to fair native.....	9 @ 9½

WESTERN DRESSED BEEF.

Choice native heavy.....	9½@10½
Choice native light.....	9½@10
Native, common to fair.....	9 @ 9½
Choice Western, heavy.....	@ 9½
Choice Western, light.....	@ 9
Common to fair Texas.....	@ 8½
Good to choice helters.....	@ 9
Common to fair helters.....	@ 8½
Choice cows.....	@ 8
Common to fair cows.....	@ 7½
Common to fair oxen and stags.....	@ 7
Fleshy Bologna bulls.....	@ 8½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	11½@12½	11½@12½
No. 2 ribs.....	10½@11	10 @ 11
No. 3 ribs.....	8½@ 9	@ 9½
No. 1 loins.....	11½@12½	12 @ 13
No. 2 loins.....	10½@11½	11 @ 11½
No. 3 loins.....	9 @ 10	10 @ 10½
No. 1 rounds.....	9 @ 9½	@ 10
No. 2 rounds.....	8½@ 9	@ 9
No. 3 rounds.....	@ 8	@ 8½
No. 1 chucks.....	@ 9	@ 9½
No. 2 chucks.....	@ 8½	@ 9
No. 3 chucks.....	@ 8	@ 8½

DRESSED CALVES.

Veals, city dressed, prime, per lb.....	16½@17
Veals, good to choice, per lb.....	15½@16
Western calves, choice.....	@ 14
Western calves, fair to good.....	@ 13
Western calves, common.....	@ 11

DRESSED HOGS.

Hogs, heavy.....	@ 11½
Hogs, 150 lbs.....	@ 11½
Hogs, 160 lbs.....	@ 11½
Hogs, 140 lbs.....	@ 11½
Pigs.....	11½@12

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	11½@12
Spring lambs, good.....	@ 11
Sheep, choice.....	@ 8½
Sheep, medium to good.....	@ 8
Sheep, culls.....	@ 6

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@ 14½
Smoked hams, 12 to 14 lbs.....	@ 14
Smoked hams, 14 to 16 lbs. avg.....	@ 13½
Smoked picnic, light.....	@ 11½
Smoked picnic, heavy.....	@ 11½
Smoked shoulders.....	@ 14
Smoked bacon, boneless.....	@ 18
Smoked bacon (rib in).....	@ 17

Dried beef sets.....	@ 17
Smoked beef tongue, per lb.....	@ 15
Pickled bellies, heavy.....	@ 14

FRESH PORK CUTS.

Fresh pork loins, city.....	@ 15
Fresh pork loins, Western.....	@ 14½
Shoulders, city.....	@ 13
Shoulders, Western.....	@ 12
Butts, regular.....	@ 13
Butts, boneless.....	@ 14
Fresh hams, city.....	@ 15½
Fresh hams, Western.....	@ 14

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut....	@ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 60.00
Hooft, black, per ton.....	@ 29.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 95.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@ 200.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	80 @ 90c. a piece
Fresh cow tongues.....	50 @ 80c. a piece
Calves' heads, scalded.....	30 @ 40c. a piece
Sweetbreads, veal.....	25 @ 75c. a pair
Sweetbreads, beef.....	18 @ 25c. a pound
Calves' livers.....	25 @ 50c. a piece
Beef kidneys.....	7 @ 12c. a piece
Mutton kidneys.....	1½ @ 3c. a piece
Livers, beef.....	7 @ 8c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	15c. a piece
Rolls, beef.....	10 @ 12c. a pound
Tenderloin beef, Western.....	15 @ 25c. a pound
Lambs' fries.....	6 @ 10c. a pair
Extra lean pork trimmings.....	@ 11½c. a pound
Blade meat.....	@ 10½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 3½
Suet, fresh and heavy.....	@ 6½
Shop bones, per cwt.....	@ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@ 90
Sheep, imp., medium, per bundle.....	@ 70
Sheep, imp., per bundle.....	@ 44
Sheep, imp., Russian Rings.....	@ 4
Sheep, domestic, wide, per bundle.....	@ 70
Sheep, domestic, medium, per bundle.....	@ 50
Sheep, domestic, narrow med., per bundle.....	@ 25
Hog, American, wide, free of salt, tcs. or bbls., per lb., f. o. b. New York.....	@ 68
Hog, extra narrow selected, per lb.....	@ 70
Hog, in kegs, 1 cent over bbls. or tcs.....	@ 7
Beef, rounds, per set, f. o. b. Chicago.....	@ 16½
Export rounds, per set, f. o. b. New York.....	@ 22
Beef rounds, per lb.....	@ 4½
Beef, bungs, piece, f. o. b. New York.....	@ 12
Beef, bungs, per lb.....	@ 11
Beef middles, per set, f. o. b. New York.....	@ 64
Beef middles, per set, f. o. b. Chicago.....	@ 64
Beef, middles, per lb.....	@ 13
Beef weasands, per 1,000, No. 1s.....	@ 8½
Beef weasands, per 1,000, No. 2s.....	@ 6

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14½	16½
Pepper, Sing., black.....	9	11
Pepper, Penang, white.....	13½	15½
Pepper, red Zanzibar.....	15	18
Allspice.....	6	8½
Coriander.....	5	8
Cloves.....	17½	21
Mace.....	60	65

SALTPETRE.

Crude.....	4½@ 4%
Refined—Granulated.....	4½@ 5
Crystals.....	5½@ 6½
Powdered.....	5½@ 5%

GREEN CALFSKINS.

No. 1 skins.....	@ .19
No. 2 skins.....	@ .17
No. 3 skins.....	@ .09
Branded skins.....	@ .12
Ticky skins.....	@ .12

No. 1 B. M. skins.....	@ .17
No. 2 B. M. skins.....	@ .15
No. 1, 12½-14.....	@ 2.10
No. 2, 12½-14.....	@ 1.85
No. 1 B. M., 12½-14.....	@ 1.85
No. 2 B. M., 12½-14.....	@ 1.60
No. 1 kips, 14-18.....	@ 2.30
No. 2 kips, 14-18.....	@ 2.05
No. 1 B. M. kips.....	@ 2.05
No. 2 B. M. kips.....	@ 1.80
No. 1, heavy kips, 18 and over.....	@ 2.90
No. 2, heavy kips, 18 and over.....	@ 2.65
Branded kips.....	@ 1.30
Heavy branded kips.....	@ 1.65
Ticky kips.....	@ 1.30
Heavy ticky kips.....	@ 1.65

DRESSED POULTRY.

Turkeys, dry packed, barrels—	
Western dry-pkd., selected young toms, lb.....	@ 24½
Western dry-pkd., selected hens and toms.....	@ 25
Western, fair to good.....	@ 23
Western, common.....	@ 20
Fowls, dry packed—	
Western, boxes, 45-55 lbs. to doz.....	@ 16½
Western, dry-pkd., bbls., avg. best.....	@ 15½
Other Western, scalded, avg. best.....	@ 15½
Other Poultry, dry packed—	
Old Cocks, per lb.....	@ 12½
Spring Ducks, Western, well grown.....	@ 20
Squabs, prime, white, 10 lbs. to doz., per doz.....	@ 5.60
Squabs, dark, per doz.....	1.75@2.00

LIVE POULTRY.

Chickens.....	13 @ 13½
Fowls, per lb.....	15½@16
Boosters, per lb., young and old.....	@ 10½
Turkeys, per lb., prime.....	@ 18
Ducks, per lb., nearby.....	@ 16
Geese, per lb.....	@ 14
Guinea Fowls, per pair.....	@ 60
Pigeons, per pair.....	@ 20

BUTTER.

Creamery, Specials.....	@ 27
Creamery, Extras.....	@ 25½
Process, Specials.....	@ 21
Process, Extras.....	@ 20½

EGGS.

Fresh gathered, selected extras.....	20 @ 30
Fresh gathered, extra firsts.....	27½@28
Fresh gathered, firsts.....	@ 27
Fresh gathered, seconds.....	25 @ 26
Refrigerator, firsts, in local storage.....	21 @ 22
Refrigerator, seconds, in local storage.....	19 @ 20
Refrigerator, seconds to firsts, on dock.....	19 @ 21½

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	23.00 @ 23.50
Bone meal, raw, per ton.....	25.50 @ 26.00
Hoof meal, per unit, Chicago.....	@ 2.95
Dried blood, West, high grade, fine, c. i. f. New York.....	@ 3.50
Nitrate of soda—spot.....	@ 2.14
Bone black, discard, sugar house del. New York.....	20.00 @ 25.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	3.30 @ 3.40
Tankage, 11 and 15 p. c., f. o. b. Chicago.....	2.95 and 10c.
Garbage tankage, f. o. b. New York.....	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	3.50 and 10c.
Wet, acidulated, 6 p. c. ammonia per ton, f. o. b. factory.....	2.65 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar. 25%.....	@ 2.90
Sulphate ammonia gas, per 100 lbs., spot, guar. 25%.....	@ 2.90
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	0.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

